Cookbook
SelfCooking Center®

RATIONAL®

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1. Foreword

Using your SelfCooking Center®-Cookbook.

Congratulations on buying the first SelfCooking Center®. Our Company's primary aim is to give our customers the best service possible. So on the following pages experienced RATIONAL chefs have put together plenty of hints and recipes for your day-to-day use of the SelfCooking Center® This Cookbook has been designed to give you ideas and support when using your new SelfCooking Center®.

To enable you to find your way quickly about the Cookbook, we have divided it into sections corresponding to the cooking modes on the control panel of your SelfCooking Center® i.e. Roasts, Pan Fries, Poultry, Fish, Baking, Side Dishes and Finishing®.

The cooking modes in the SelfCooking Center® Cookbook are prefaced by an overview, the SelfCooking Center®-Guide. This shows you at a glance the foods which are best prepared by which cooking process. We have also put the SelfCooking Center®-Guide into your Starter Pack for easy reference. Always keep it handy so that anyone in your kitchen can consult it.

Every recipe gives you an exact list of ingredients and describes the preparation method. At the end of many of the recipes you will find a lot of practical hints from our chefs.

If you want to know the load size for your selected food, every recipe gives the quantity you can cook with a 1/1 GN container.

The sample applications on pages 70-77 give you all the possible load sizes for different preparations. If you don't happen to find the right quantity for the recipe you want, please be guided by comparable recipes.

If you are looking for a specific type of preparation, you will find a list on pages 78-79.

Should you still have any queries, please feel free to use our unique Chef✆Line® service. Our chefs at the other end of the phone offer help on an individual basis. You will find the telephone numbers on the back page of this book.

And now enjoy!
Your RATIONAL AG.

2. Cooking with the core temperature probe

You can basically use core temperature to cook almost any food. A core temperature probe can be used when the thickness is 1 cm or more.

There are only a few points to bear in mind when using the core temperature probe:

1. **For reasons of hygiene do not let the core temperature probe hang out of the unit. In the long term this will also damage the door gasket and the core temperature probe cable.**
2. **To prevent discoloration around the insertion hole you can briefly cool the probe with the hand shower before inserting it into the food.**
3. **The core temperature probe cannot be removed from one product and inserted into another while a cooking process is operating in SelfCooking Control®-mode. It will not then be possible to complete or continue the cooking mode as desired.**
4. **Keep an eye on the pictograms on the control panel display. They show you the best way to insert the core temperature probe in the selected cooking process.**
5. **SelfCooking Control® has default core temperatures. They are based on a normal interpretation of cooking levels. You will get a perfect result even without core temperature input.**
6. **The display will show you if the core temperature probe is incorrectly inserted. Re-insert the probe when the buzzer sounds. The cooking process will proceed.**

Bear the above hints in mind when you are cooking and you will really enjoy using your SelfCooking Center®.

3.1 SelfCooking Center®: Roasts

universal roasting

Suitable for: Pork: neck, leg, saddle, stuffed shoulder, cured pork or ham in breaddough, rolled roast, mincemeat roast, meat loaf Veal: stuffed breast of veal, knuckle, veal joint **Beef:** Roast beef, good stock **Not suitable for:** meat of low fat content, small diameter, meat with rind

roast with crackling

Suitable for: belly of pork, leg, cured stuffed belly of pork, Chinese belly of pork, traditional glazed ham, suckling pig **Not suitable for:** browning bread crust, vegetables, herbs or similar, methods ultimately incompatible with high temperatures

soft roasting

Suitable for: Beef: sirloin, whole fillet, topside, fore rib, rump, pot roast, braised pickled beef **Lamb:** leg, saddle, shoulder, Game: haunch, saddle, shoulder of venison and wild boar **Veal:** loin of veal with kidney, whole fillet, saddle Pork: spare ribs, saddle **Braised dishes:** stuffed cabbage rolls, roulades, osso bucco, leg of rabbit, oxtail, goulash, ragouts, Japanese nimonos

soft cooking

Suitable for: cured pork, brisket of beef, beef chuck, tongue, ham, terrines (poultry, fish, meat), head of veal, belly of pork, Japanese beef with radish

overnight roasting

Suitable for: sirloin, pork roasts with and without crackling, whole and jointed geese, whole ducks, braised dishes like pickled beef, osso bucco, roast beef, meat loaf
Not suitable for: game dishes, pan fried meat such as steaks

overnight cooking

Suitable for: beef chuck, brisket of beef, beef for making stock, cured ham, cured pork knuckle, stews without onions.

Roasts

Roast sirloin of beef

Cooking mode: Roasts, soft roasting
Quantity: 2 pieces per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

2-3 kg per trimmed sirloin joint
salt and pepper
a little oil

Season sirloin and lay on granite enamelled container. Select Roasts, soft roasting. Allow to preheat and load. Insert core temperature probe. Roast.

Hint: You can roast many other products using soft roasting, e.g. sirloin, saddle of venison, saddle and leg of lamb, saddle of pork, etc. soft roasting sets the cooking level, you can set the core temperature yourself or accept the default setting. Joints, apart from venison, can also be cooked in Overnight roasting. In this case please reduce your normal core temperature by 5-10 °C.

Breast of veal Bernese style

Cooking mode: Roasts, soft roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 40 mm

800 g breast of veal
salt, pepper, nutmeg, sage, rosemary
2 tbsp butter
1 onion, spiked with bayleaf und cloves
2 carrots
3 dl white wine

Rub pepper, nutmeg, sage and rosemary into the meat. Baste with butter. Add spiked onion and carrots cut in half. Pour in white wine. Select Roast, soft roasting. Allow to preheat and load. Insert core temperature probe. Cook. After cooking thicken and season pan juices.

Hint: If you want more browning you can initially roast the meat without liquid and add the wine later.

Leg of lamb with rosemary and garlic

Cooking mode: Roasts, soft roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

2-3 kg trimmed leg of lamb joint
salt and pepper
a little oil
1 sprig rosemary
1 garlic bulb

Season leg of lamb with rosemary and garlic and lay on granite enamelled containers. Select Roasts, soft roasting. Allow to preheat and load. Insert core temperature probe. Roast.

Hint: You can roast many other products using soft roasting, e.g. sirloin, saddle of venison, saddle and leg of lamb, saddle of pork, etc. soft roasting sets the cooking level, you can set the core temperature yourself or accept the default setting. Joints, apart from venison, can also be cooked in Overnight roasting. In this case please reduce your normal core temperature by 5-10 °C.

Pork Roasting with Crackling

Cooking mode: Roasts, Roasting with Crackling
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

2-3 kg leg or belly of pork
salt, pepper
garlic and caraway to taste

Make diamond-shaped incisions in the rind. Season and place on container. Select Roasts, Roasting with Crackling, "well done" and load immediately, insert core temperature probe. Cook.

Hint: You can roast bones for the gravy at the same time. The rind is easier to cut if you first steam the joint for 15-20 minutes in Moist Heat Combi-Steamer mode at 100 °C.

Spanish garlic rabbit

Cooking mode: Roasts, soft roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled GN container, 40 mm

1 rabbit
2 onions
1/2 cup olive oil
8 cloves garlic
5 celery stalks
2 tomatoes
125 ml dry white wine
300 ml chicken/poultry stock
thyme, bay leaf, nutmeg
salt, pepper

Cut rabbit into 8 pieces. Wash and dry. Season with salt and pepper. Brown meat at high heat in a granite enamelled GN container. Then simmer briefly with diced tomatoes, onions and garlic. Add white wine, stock, thyme, bay leaf and nutmeg. Select Roasts, soft roasting, Allow to preheat, insert core temperature probe and cook.

Leg of pork

Cooking mode: Roasts, Roasting with Crackling
Quantity: 6 joints per 1/1 GN container
Accessory: grid and CNS container, 40 mm

leg of pork with rind
salt and pepper
garlic and caraway to taste

Rub leg of pork well with salt and pepper and place on grid. Place CNS container underneath to catch the fat. Select Roasts, Roasting with Crackling, "well done". Load immediately and insert core temperature probe along the bone. Cook.

Hint: The rind can be incised before roasting. It is easier if you first steam the leg for 15-20 minutes in Moist Heat Combi-Steamer mode. Leg of pork can also be cooked in Overnight roasting.

Vension with wild garlic

Cooking mode: Roasts, soft roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

2 legs of vension (approx. 1 kg each)
1 carrot
1 onion
salt, pepper
1/4 celery
40 ml olive oil
100 ml veal stock
100 ml white wine
100 ml crème fraîche
10 leaves wild garlic (fresh)

Season meat with salt and pepper, place in GN container and lay on the diced vegetables (carrot, onion, celery). Pour over olive oil, white wine and veal stock. Select Roasts, soft roasting. Allow to preheat and load. Insert core temperature probe and cook. After cooking remove vension and stir crème fraîche into stock. Add chopped wild garlic and season with salt and pepper.

Knuckle of veal

Cooking mode: Roasts, Universal roasting
Quantity: 2-3 joints per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

knuckle of veal
salt, pepper, rosemary
a little oil

Lightly oil knuckle of veal, season and place on granite enamelled containers.
Select Roasts, Universal roasting, "well done" and load immediately.
Insert core temperature probe at bone. Cook.

Hint: Knuckle of veal can also be prepared in Overnight roasting.

Roasts

Roast pork

Cooking mode: Roasts, Universal roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

2-3 kg neck or leg of pork
salt, pepper
garlic, a little caraway to taste

Season pork joint, place on granite enamelled containers. Select Roasts, Universal roasting, load immediately and insert core temperature probe.

Hint: 2 joints can be cooked in each GN container. By touching Universal roasting Cooking Mode you can enter exact core temperatures in the second window. Bones for the gravy can be cooked with the joint. Roast pork can also be cooked in Overnight roasting. Please reduce core temperature to max. 72 °C.

Beef pot roast

Cooking mode: Roasts, soft roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 65 mm

2-3 kg beef
200 g carrots, peeled and coarsely chopped
50 g celery head, well washed and coarsely chopped
150 g onions, peeled and quartered
approx. 3-4 l brown stock
3 bay leaves
juniper berries
1 clove garlic
crushed peppercorns
1 sprig each thyme and rosemary
salt and pepper

Season beef joint and place in GN container with vegetables. Select Roasts, soft roasting. Allow to preheat and load. Add stock and insert core temperature probe.

Hint: Follow the same procedure for braised pickled beef and any joints suitable for braising. Bones for gravy can be braised at the same time. Braised pickled beef and all types of braised joint are also suitable for Overnight Cooking Dry. In this case please reduce the core temperature to max. 72 °C.

Aitchbone (veal chuck, brisket of beef)

Cooking mode: Roasts, soft cooking
Quantity: 2 joints per 1/1 GN container
Accessory: CNS container, 100 mm

2-3 kg Aitchbone joints
2 large carrots, coarsely chopped
1/4 head celery
1/2 leek
1 large onion, peeled and quartered
bay leaves
juniper berries
peppercorns, salt

Salt aitchbone, put into GN container with vegetables and seasoning. Select Roasts, soft cooking. Load immediately and insert core temperature probe. Cook.

Hint: if you need more beef stock, half fill the GN container with water before cooking. Aitchbone can be cooked at overnight cooking.

Cured pork or salt ham

Cooking mode: Roasts, soft cooking
Quantity: 2 joints per 1/1 GN container
Accessory: CNS container, 40 mm

2 joints cured pork
bay leaves
cloves
juniper berries
2 onions, peeled and chopped
1 leek (white only), washed and chopped
1 head celery, trimmed and chopped

Place meat on prepared vegetables and add seasoning. Select Roasts, soft roasting, load immediately and insert core temperature probe. Collect stock after cooking and use to make gravy (if needed).

Hint: Cook salt pork or pork leg with crackling in Roasts, universal with crackling mode. Set core temperature to 68 °C.

Crispy Chinese belly of pork

Cooking mode: Roasts, roasting with crackling
Quantity: 1 joint per 1/1 GN container
Accessory: grid and CNS container, 40 mm

4 kg belly of pork
200 g brown sugar
125 ml red wine vinegar
a little hot water
salt and crushed garlic

Remove pork belly from ribs. Skewer on a special fork so it cannot curl up again. Steam for approx. 20 minutes in Moist Heat. Then make a syrupy marinade from the sugar, vinegar and hot water, brush the meat with it. Leave to dry for approx 8 hours. Rub the underside with salt and garlic. Select Roasts, Roasting with Crackling and load immediately. Insert core temperature probe. Cook.

Hint: Large quantities can also be cooked in Roasts, Overnight roasting after drying. Browning can be adjusted as desired after cooking (Dry Heat at 180 °C, 30 % ClimaPlus Control®, approx. 10 minutes).

Chinese BBQ Pork

Cooking mode: Roasts, Universal roasting
Quantity: 2 joints per 1/1 GN grid
Accessory: grid and CNS container, 40 mm

2 kg boned neck of pork
3-4 crushed garlic cloves
2 tbsp salt
1 piece root ginger, peeled and grated
4 tbsp dark soy sauce
4 tbsp honey
2 tbsp sherry
1 tbsp five spice powder
2 tbsp hoi sin sauce

Cut meat lengthways into strips of even thickness. Rub in salt and garlic. Mix all remaining ingredients together in a bowl and marinate the meat for at least 1 hour. Place on grid with CNS container below. Select Roasts, Universal roasting and load immediately. Insert core temperature probe. Cook

Hint: You can also use special hooks to cook the pork hanging in the traditional manner. BBQ pork may be served hot or cold. Sliced as a starter or in rice dishes. BBQ pork is suitable for Finishing®.

Chinese suckling pig

Cooking mode: Roasts, Universal roasting
Quantity: 1 suckling pig per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

Suckling pig weighting approx. 6-8 kg
200 g brown sugar
125 ml red wine vinegar
a little hot water

Seasoning mix:
2 garlic cloves, crushed
150 g bean paste
150 g sesame paste
125 ml sweet vinegar
3 tbsp rice wine
3 tbsp groundnut oil
125 ml soy milk
1 tbsp mushroom-soy sauce
125 g sugar

Split the suckling pig so that it can be laid flat on the GN container. Skewer the suckling pig from the rear haunch end with a special fork. This will stop the piglet from curling up and it will stay flat. Mix sugar and red wine vinegar with the hot water. The sugar should dissolve slightly and remain syrupy. Steam suckling pig in Moist Heat for 20 minutes to allow skin to swell. Then brush evenly with the syrup. Leave to dry for approx 8 hours.
Blend the seasoning mix and rub into the underside of the suckling pig. Select Roast, soft roasting, "well done". Allow to preheat and load. Place core temperature probe in the haunch. Cook.

Hint: The suckling pig can be cooked without first being dried. To do this use Roasts, Overnight roasting. The cooked suckling pig is served on silver platters. The skin is removed, cut into small pieces and replaced on the meat. It is traditionally served with pancakes or small bread rolls. Sweet soy sauce is used as a depression. Serve pickled vegetables, e.g. beetroot, gherkins or radish as accompaniments.

Swedish cured pork

Cooking mode: Roasts, Universal roasting
Quantity: 1 joint per 1/1 GN container
Accessory: CNS container, 65 mm

1 kg cured pork
250 g onion rings
250 g mushrooms
100 g parsley
200 g cream
250 g sour cream
100 g grated gouda
1 tin pineapple slices
salt, pepper

Cut the cured pork into 8-10 slices and place in GN container. Now sprinkle with the onions, sliced mushrooms and chopped parsley. Mix cream and sour cream until smooth. Season with pepper and spread over the meat. Leave to soak (marinate) for approx. 4-5 hrs. Select Roasts, Universal roasting, Allow to preheat, insert core temperature probe into the side of one slice, cook. Approx 15 minutes before the cooking time is up arrange the pineapple and gouda over the meat and finish cooking at the same temperature.

3.2 SelfCooking Center®: Pan fries

breaded

Suitable for: All types of escalope (pork, veal, poultry, vegetable), sweetbreads, cordon bleu, breaded fish fillets, vegetables, shrimps, crab

natural

Suitable for: Lamb: boned saddle, cutlets, hamburgers, mince steak
Pork: fillet, neck steaks, escalopes, loin steaks, cutlets
Beef: fillet, rump steak, flank steak, tournedos
Poultry: turkey escalopes, medallions, chicken breast, breast of Barbary duck, ostrich
Veal: medallions, cutlets, saddle, escalopes, fillet **Game:** elk, chamois
Not suitable for: unthawed frozen products, meat or poultry cut into slices or strips

marinated

Suitable for: Pork: fillet, neck steak, escalopes, loin steak, cutlets
Poultry: turkey escalopes, medallions, chicken breast, breast of Barbary duck, ostrich
Veal: medallions, cutlets, saddle, escalopes, fillet **Beef** fillet, rump steak, flank steak, tournedos **Not suitable for:** small diameters (better cooked as Minute Grills), pure oil marinades

minute grills

Suitable for: beef, veal, pork, poultry, lamb: in strips, slices, marinated or seasoned
Not suitable for: minute grills in sauce, serve sauce separately.

finger food

Suitable for: Mediterranean grilled vegetables, minute steaks, kofta, satays, scallops, mini spring rolls, baked won tons, frozen breaded prawns

Pan fries

Grilled prawns

Cooking mode: Pan fries, Minute Grills
Quantity: 20 pieces per 1/1 GN container
Accessory: CombiGrill® grid or granite enamelled containers, 20 mm

20 prawns, peeled
10 large lemons
salt, pepper, oil

Place prawns on CombiGrill® grid or granite enamelled containers, oil lightly and season.
Select Pan fries, Minute Grills cooking mode. Allow to preheat and load. Cook.

Hint: Cooking conditions can be changed as desired. You can change both cooking level and browning intensity.

Swedish meatballs

Cooking mode: Pan fries, Natural
Quantity: 15 pieces per 1/1 GN container
Accessory: granite enamelled containers, 40 mm

500 g minced meat half/half
2 eggs
50 g flour
250 g mineral water
1 onion, finely chopped
salt, pepper, nutmeg

Fry onions till golden brown. Mix minced meat in a bowl with the flour, slowly stir in mineral water until the mixture foams slightly. Add eggs, onions, salt, pepper and leave the mixture to cool for approx. 60 min. Then shape the mixture into small balls and place on granite enamelled containers with plenty of oil. Select Pan fries, Natural. Allow to preheat, insert core temperature probe with positioning aid and cook.

Hint: Serve with boiled potatoes, pickled beetroot slices or red cabbage.

Swedish meat dumplings (Köttbullar)

Cooking mode: Pan fries, Natural
Quantity: 40 pieces per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

250 g potatoes (floury)
2 onions
1 bunch parsley
400 g minced meat
350 g minced pork
3 eggs
2 tsp mustard
pepper, salt, nutmeg

Puree the boiled potatoes. Sauté the finely chopped onions till translucent and knead with the remaining ingredients. Season with salt, pepper and nutmeg. Shape into small dumplings, place on granite enamelled containers and brush with butter. Select Pan fries, Natural. Allow to preheat, insert core temperature probe with positioning aid and cook.

Sirloin Steak

Cooking mode: Pan fries, Natural
Quantity: 8 pieces per 1/1 GN grid
Accessory: CombiGrill® grid

8 x 220 g beef sirloin steak (rump steak)
salt, pepper, oil

Place sirloin steaks on CombiGrill® grid, oil lightly and season. Select Pan fries, Natural, Medium and Rare. Allow to preheat and load. Insert core temperature probe. Cook.

Hint: Cooking conditions can be changed as desired. You can change both cooking level and browning intensity. Natural cuts like fillet can be seasoned either before or after frying or grilling. A little fat makes the food look glossier. Fillet steaks are suitable for Finishing®.

Pan fries

Pork with aubergine

Cooking mode: Pan fries, Minute Grills
Quantity: 800 g meat per 1/1 GN container
Accessory: granite enamelled containers, 40 mm

650 g belly of pork (sliced thin)
12 aubergines
900 g clear stock
60 cl light soy sauce
70 cl sweet spice wine
50 g ginger
50 g sesame oil

Put belly of pork, aubergines into container with sesame oil. Select Pan fries, Minute Grills. Allow to preheat and load. Cook. Then season with clear stock, soya sauce, sweet spice wine, ginger. Cook everything for 20 min. in Combi-Steamer mode (Dry Heat at 160 °C, 60 % ClimaPlus Control®).

Hint: After seasoning you can cover the GN container with a clean kitchen towel.

Yuzu lemon best end neck of lamb

Cooking mode: Pan fries, Natural
Quantity: 10-12 pieces per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

10 best end of neck
salt, pepper,
thyme, rosemary,
garlic

500 g yuzu butter
50 g dried yuzu
50 g dried parsley
70 g meat glaze
30 g yuzu pepper
40 cl lemon juice

Season best end of neck with salt, pepper, thyme, rosemary and garlic. Select Pan fries, Natural, Allow to preheat and load. Insert core temperature probe. Cook. After cooking mix the yuzu butter with dried yuzu, parsley, meat glaze, pepper and lemon juice.

Hint: After frying, top the lamb with the butter

Hamburger Steak

Cooking mode: Pan fries, Natural
Quantity: 8 pieces per 1/1 GN grid
Accessory: CombiGrill® grid or CNS grid

8 x 180 g minced beef steaks
salt, pepper, oil

Lay Hamburger steaks on CombiGrill® grid, brush lightly with oil and season.
Select Pan fries, Natural. Allow to preheat and load. Insert core temperature probe. Cook.

Hint: Cooking conditions can be changed as desired. You can change both cooking level and browning intensity.

Stuffed pork fillet with Parma ham

Cooking mode: Pan fries, Natural
Quantity: 4 pieces per 1/1 GN container
Accessory: CNS container, 40 mm

4 pork fillets
6 tblsp Parmesan cheese
8 slices Parma ham
50 g olive oil

Stuffing:
400 g tomato paste
100 g olive oil
2 cloves garlic (chopped)
pinch oregano
10 fresh basil leaves
pepper

Preparing the pesto rosso: Mix tomato paste with 100 g olive oil, season to taste with pepper, chopped garlic, chopped basil and oregano and refrigerate.

Preparing the pork fillet: Make a cut along the length of the pork fillets, but do not cut through. Salt and pepper and lay basil leaves along the slices. Now spread with the pesto and sprinkle with parmesan. Press the pork fillets back into shape, wrap in Parma ham and brush with olive oil. Place in a GN container. Cook in SelfCooking Control® mode as Pan fries, Natural with the core temperature probe. Leave to rest for 10 min. after cooking.

Hint: Rosemary potatoes go well with this.

Pan fries

Involtini with herbs – veal escalopes with curd cheese and Parma ham

Cooking mode: Pan fries, Natural
Quantity: 8 pieces per 1/1 GN container
Accessory: CNS container, 40 mm

8 thin veal escalopes or chicken breasts cut into approx. 150 g slices
250 g curd cheese
50 g basil
a little sage
1 bunch parsley
100 g Gorgonzola
salt, pepper, a little nutmeg
24 slices Parma ham

Mix curd cheese with chopped parsley, basil and sage leaves. Mash Gorgonzola and blend with the cheese mixture. Season well. Now spread the stuffing over the Parma ham and roll up carefully. Season the escalopes (chicken breast) to taste and roll them loosely around the Parma ham rolls. Wrap in the remaining ham and secure with toothpicks, place in CNS container. Select Pan fries, Natural, and cook at the desired core temperature.

Hint: Steamed tomatoes, sweet peppers, pasta, etc. go well with this. If you halve the involtini they look more attractive when served and it reduces the Finishing® time.

Marinated pork neck steak

Cooking mode: Pan fries, Marinated
Quantity: 9 pieces per 1/1 GN container
Accessory: CombiGrill® grids or granite enamelled containers, 20 mm

9 pork neck steaks, each weighing 180 g
1/8 l vegetable oil
25 g paprika powder
10 g salt
10 g ground pepper
1 crushed garlic clove

Blend marinade in a bowl. Add sliced steaks and cover well with the marinade. Leave to stand for at least 1-2 hours. Lay steaks on CombiGrill® grids or granite enamelled containers. Select Pan fries, Marinated. Allow to preheat and load. Insert core temperature probe into the side of one steak. Cook.

Hint: Browning intensity and cooking level can be changed as desired. For very liquid or oily marinades also insert a GN container to collect the drips from the marinade. Steaks are suitable for Finishing®.

Finger Food

Cooking mode: Pan fries, Finger Food
Quantity: depends on the product
Accessory: as required by the product

Small kebabs such as satays, sausages, offal, scallops, paillards can be cooked - anything which can withstand short bursts of high temperature.

You can use CombiGrill® grids or granite enamelled containers, depending on whether you want the food to look grilled or fried. Grease the granite enamelled containers lightly before adding the product. Select Pan fries, Finger Food. Allow to preheat and load.

Hint: Browning can be set as desired and the succulence result changed. Most products are suitable for Finishing®.

Fillet steaks

Cooking mode: Pan fries, Natural
Quantity: 8 pieces per 1/1 GN container
Accessory: CombiGrill® grids or granite enamelled containers, 20 mm

8 x 200 g beef fillet steak (veal or pork fillet)
salt, pepper, oil

Lay fillet steaks on granite enamelled containers, oil lightly. You can also use CombiGrill® grids.
Select Pan fries, Natural. Allow to preheat and load. Insert core temperature probe. Cook.

Hint: Cooking conditions can be changed as desired. You can change both cooking level and browning intensity. Natural cuts like fillet can be seasoned either before or after frying or grilling. A little fat makes the food look glossier. Fillet steaks are suitable for Finishing®.

Pan fries

Breaded pork escalopes

Cooking mode: Pan fires, Breaded
Quantity: 5-6 pieces per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

5 x 180 g pork leg escalopes
250 g breadcrumbs
50 g flour
3 eggs
salt and pepper, oil for brushing

Beat escalopes, season with salt and pepper. Coat with flour, beaten egg and breadcrumbs. Brush enamelled containers with oil and lay the escalopes on them. Generously brush the tops with oil as well.
There should be no dry areas be showing. Select Pan fries, Breaded, Allow to preheat and load. Cook.

Hint: Escalopes are also suitable for frying in special browning fat, large amounts of which can be applied using an electric spray gun. Remove escalopes from the container immediately after cooking. Escalopes are suitable for Finishing®. If the escalopes are very thick or are stuffed, select "thick" on the display. A second level will appear on which you can enter the exact core temperature.

3.1 SelfCooking Center®: Poultry

roasted chicken

Suitable for chicken or poultry weighting approx. 250-2000 g, capon, poussin, pheasant, partridge

marinated chicken

Suitable for: chicken or poultry weighting approx. 250-2000 g, capon, poussin, pheasant, partridge

chicken pieces

Suitable for: marinated or seasoned, half chickens, legs, thighs, breasts, wings, drumsticks, goose breast or leg
Not suitable for: quail, breast of Barbary duck, wild duck, breasts and legs, duck legs

duck / goose

Suitable for: duck, whole Barbary duck, wild duck

turkey

Suitable for: 1.5-18 kg turkey
Not suitable for: unthawed frozen product

Poultry

Grilled chicken

Cooking mode: Poultry, roasted chicken
Quantity: 4, 8 or 10 whole chickens
Accessory: Chicken Superspike and CNS container, 40 mm

8 grilling chickens
salt, pepper, paprika pepper

Wash chicken inside and out. Pat dry with a clean cloth and rub in seasoning.
Take care to spread the seasoning evenly. Place the chickens on the Superspike, working forwards from the back right. Place a container underneath to catch the fat.
Select Poultry, roasted chicken. Allow to preheat and load. Insert core temperature probe into breast from above, as shown on the display. Cook.

Hint: The default SelfCooking Control® setting is the optimum one, but you can change crispness and succulence as desired. Cooked chickens can be stored in the refrigerator and finished as required.

Turkey

Cooking mode: Poultry, Turkey
Quantity: depending on turkey size
Accessory: granite enamelled containers, 40 mm

1 turkey approx. 6–7 kg
2 sprigs sage
4 large onions
3 cloves of garlic
1 sprig thyme
salt and pepper
a little oil

Wash turkey and season well inside and out. Brush the outside lightly with oil before seasoning. Stuff with herbs, onions and garlic. Select Poultry, Turkey. Allow to preheat and load. Insert core temperature probe as shown on the display. Cook.

Hint: After cooking boil the stock together with concentrated poultry sauce and thicken slightly.

Chicken stuffed with fruit and bacon

Cooking mode: Poultry, roasted chicken
Quantity: 4 chickens per 1/1 GN container
Accessory: granite enamelled containers, 65 mm

4 chickens approx. 1.0-1.2 kg
12 prunes
2 peaches
4 apricots
300 g streaky bacon, cut into strips
1 l poultry stock
250 ml Cognac
2 kg potatoes, peeled and roughly diced
salt, pepper, sprig rosemary, 4 garlic cloves

Wash chickens, pat dry and season well inside and out. Wash fruit and cut into small pieces. Stuff chicken with fruit. Season potatoes and mix with the bacon. Put into the containers and place stuffed chickens on top. Sprinkle with rosemary and garlic, pour on stock and Cognac.
Select Poultry, roasted chicken. Allow to preheat and load. Insert core temperature probe into breast as shown on the display. Cook.

Hint: After cooking, bone chickens and cut into portions. Pour off collected stock from potatoes and thicken slightly. Arrange potatoes on plates with chicken on top. Pour thickened sauce over.

French style duck breast

Cooking mode: Poultry, Duck/Goose
Quantity: 10 pieces per 1/1 GN container
Accessory: CNS grids and CNS containers, 20 mm

10 duck breasts
salt, pepper

Season duck breasts top and bottom and lay on CNS grids. Select Poultry, Duck/Goose, succulent. Allow to preheat and load. Insert core temperature probe into breast. Cook.

Hint: Place a CNS container underneath to collect the fat. Place a container under every second grid in floor models with full loads. The cooked duck breast can be divided into portions or finished whole. Finishing® for more information.

Chicken with apples and potatoes

Cooking mode: Poultry, Chicken pieces
Quantity: 2 medium-sized chickens per 1/1 GN container
Accessory: granite enamelled containers, 65 mm

2 chickens, each divided into 8 pieces
3 apples, peeled, cored and quartered
3-4 large potatoes, peeled and roughly diced
3 large onions, peeled and roughly diced
1 bottle cider
1 l poultry stock
1/2 garlic clove
1 sprig thyme, salt, pepper

Put chicken pieces into container and season well. Add the remaining ingredients, pour over cider and stock. Select Poultry, Chicken pieces. Allow to preheat and load. Insert core temperature probe, preferably in a leg.

Hint: After cooking collect the stock. Boil up with dark poultry sauce and a little thyme. Thicken sauce and serve with the poultry.

Turkey leg with pine kernels

Cooking mode: Poultry, Turkey
Quantity: 2 legs per 1/1 GN container
Accessory: granite enamelled containers, 65 mm

2 turkey legs
3 oranges
12 dried apricots, 12 prunes
100 g roasted pine kernels
1 l poultry stock
1/2 l orange juice
salt, pepper
1 sprig thyme
4 garlic cloves

Wash turkey legs and season well. Wash oranges and cut up roughly. Halve the dried fruit. Place turkey legs in the containers. Add the prepared fruit and pine kernels. Add sprig of thyme and garlic cloves. Select Poultry, Turkey. Allow to preheat and load. Insert core temperature probe. Cook

Hint: After cooking collect the stock and thicken it for gravy.

Chicken with rosemary and garlic

Cooking mode: Poultry, Marinated chicken
Quantity: 2 pieces per 1/1 GN container
Accessory: granite enamelled containers, 40 mm

2 poulards
400 g dry white wine
4 tbsp olive oil
2 tins peeled tomatoes
1 sprig fresh rosemary
4 cloves garlic
salt, pepper

Wash poulards and cut into 12 small pieces, place in container together with the white wine. Add rosemary, crushed garlic and tomatoes. Season with salt and cook as Poultry, Marinated chicken.

Barbecued chicken

Cooking mode: Poultry, Marinated chicken
Quantity: 4, 8 or 10 whole chickens
Accessory: Chicken Superspike and CNS container, 40 mm

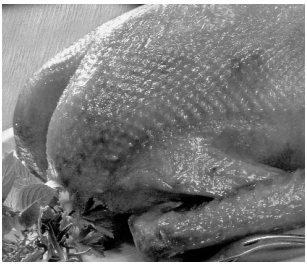
8 grilling chickens
salt, pepper, oil
BBQ sauce

Mix seasoning, oil and BBQ sauce, rub well into chicken. Take care to spread the seasoning evenly. Place chickens on the Superspike working forwards from back right. Place a container underneath to catch the fat while cooking. Select Poultry, Marinated chicken.
Allow to preheat and load. Insert core temperature probe into the breast from above as shown on the display. Cook.

Hint: The default SelfCooking Control® setting is the optimum one, but you can change crispness and succulence as desired. Cooked chickens can be stored in the refrigerator and finished as required. See Finishing® Chicken for detailed information.

Poultry

Duck/goose



Cooking mode: Poultry, Duck/goose
Quantity: 8 ducks per 1/1 duck grid / 2 geese per 1/1 CNS grid
Accessory: duck grid or CNS grid, CNS container, 65 mm

Remove giblets from ducks or geese and wash. Remove or shorten wings and necks. Season ducks inside and out with salt and pepper and place on the duck grid. Season geese inside and out with salt and pepper, stuff with apples, mugwort (artemesia) and onions. Tie geese and place on grids.
Select Poultry, Duck/goose. Allow to preheat and load. Insert core temperature probe into breast. Cook.

Hint: Place a 65 mm CNS container underneath to catch the fat. Place a container under every second grid in floor models with full loads. If you want to stuff the ducks, proceed as for geese. You will not then be able to use the duck grid. Ducks and geese are suitable for overnight cooking. Prepare the ducks or geese as described above. Then select Roasts, Overnight roasting, change the Browning Temperature default setting to "low" and the core temperature to 72 °C. Please wait until the cabinet has preheated and then load. Insert core temperature probe into the breast. Cook for at least 8 hours. Next morning brown the geese or ducks in Combi-Steamer mode at Dry Heat at 180 °C for approx. 20 minutes at 30 % ClimaPlus Control®. Ready cooked ducks or geese can be portioned or finished whole. More information under Finishing®.

3.4 SelfCooking Center®: Fish

baked fish

Suitable for: fillets or whole fish, tuna, Pike-perch, sole, plaice, perch, gurnard, catfish, monk fish, turbot

steamed fish

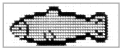
Suitable for: Whole fish: Pike-perch, sole, plaice, gurnard, red mullet, catfish, sea bream, squid, octopus

convenience roasted

Suitable for: All products specially suited to hot air units/Combi-Steamers e.g. fish fingers, nuggets, fish fillets with toppings, breaded products, in batter, in flaky pastry

convenience steamed

Suitable for: Seafood, fish roulades, rolled sole, various fish fillets with toppings



Fish

Grilled salmon

Cooking mode: Fish, baked Fish
Quantity: 10 pieces per 1/1 GN grid
Accessory: CombiGrill® grids or CNS grids

2 kg salmon with skin
salt and pepper, oil
50 g butter

Cut cleaned salmon into portions and season. Place salmon fillet skin side down on CombiGrill® grids. Select cooking mode Fish, baked Fish, medium. Allow to preheat and load. Insert core temperature probe into the side of a fillet. Cook.

Hint: SelfCooking Control® is already preset, you can set browning or core temperature to your requirements by touching the display fields. Making incisions in the skin of the fish prevents the fillets curling up during cooking. Please thaw frozen fish fillets. Fish suitable for grilling can be cooked here, e.g. trout fillet, turbot, salmon trout, salmon, red mullet, red snapper, sea bream fillets, sea bass, monkfish etc.

Poached salmon

Cooking mode: Fish, steamed Fish
Quantity: 12 pieces per 1/1 GN container
Accessory: CNS container, 20 mm

1.8–2 kg salmon, cleaned
100 g shallots, diced
100 g butter
1/8 l white wine
salt and pepper

Divide salmon fillets into portions. Grease CNS container with butter and sprinkle with diced shallots. Lay salmon fillets on container and season. Select cooking mode Fish, steamed Fish, medium. Allow to preheat and load. Insert core temperature probe in the side of one of the fillets. Cook.

Hint: SelfCooking Control® is already preset, but you can set browning or core temperature to your requirements by touching the display fields. Use herbs or other flavourings in SelfCooking Control®, just as you always have done.

Merluza/Merluza al horno – hake

Cooking mode: Fish, baked Fish
Quantity: 8 pieces per 1/1 GN container
Accessory: CNS container, 40mm

500 g sweet peppers (red)
5 tomatoes
150 g onions
a little olive oil and a little cream
1 clove garlic
1 kg merluza (hake)
100 ml white wine
1 kg potatoes
250 g meat stock
cubes of white bread

Dice skinned peppers and tomatoes, sauté in olive oil together with onions and garlic. Then stir in the cream. Season with salt, pepper. Cook for about.10 minutes until it forms a thick sauce. Slice peeled potatoes and put into a CNS container rubbed with olive oil. Lay the fish fillet on top and sprinkle with white wine. Spread with the tomato-paprika sauce. Top with a few cubes of white bread, sprinkle with a little olive oil. Select cooking mode Fish, baked Fish, medium. Allow to preheat and load. Insert core temperature probe with positioning aid. Cook.

Salmon in Marinade

Cooking mode: Fish, baked Fish
Quantity: 12 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm

1.5 kg Norwegian salmon
200 g gherkins, diced
60 g capers, chopped
2 onions cut into dice
450 ml rice vinegar
90 g sugar
100 ml olive oil
salt and pepper
flour

Season salmon with salt and pepper, coat with flour. Place in granite enamelled container. Make a marinade from gherkins, capers, onions, rice vinegar, sugar and olive oil and add to the salmon. Select Cooking mode Fish, baked Fish. Allow to preheat, load and insert core temperature probe. Cook.

Stuffed squid

Cooking mode: Fish, baked Fish
Quantity: 8 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm

8 squid
150 ml olive oil
1 onion
250 ml white wine
1 bunch parsley
4 cloves garlic
100 g mixed minced meat, 1 egg
50 g pine kernels
1 stale bread roll
oregano, salt, pepper

Clean squid, remove backbone, cut off tentacles. For the stuffing finely chop parsley and garlic, soak roll. Mix tentacles with minced meat, squeezed roll, egg, seasonings, pine kernels, parsley and garlic and use to stuff the squid. Then place in a granite enamelled container with 150 ml olive oil. Select cooking mode Fish, baked Fish, Allow to preheat, insert core temperature probe and cook. Braise finely chopped onions and parsley in white wine together with the garlic and pour over squid while hot.

Hint: Toasted garlic bread goes best with this.

Grilled salt mackerel (Japanese)

Cooking mode: Fish, baked Fish
Quantity: 6 pieces per 1/1 GN container
Accessory: CombiGrill® grids or CNS grids

6 mackerel fillets cut into 70 g pieces
sea salt

Dry mackerel and place on grids. Sprinkle with sea salt.
Select cooking mode Fish, baked Fish. Allow to preheat and load.
Insert core temperature probe in the side of a fillet. Cook.

Hint: Maximum browning is advisable here.

Baked sea bream

Cooking mode: Fish, baked Fish
Quantity: 3–4 pieces per 1/1 GN container
Accessory: granite enamelled container, 33 mm

3-4 sea bream
Rolls (soaked in milk)
1 hard boiled egg (finely chopped)
1 raw egg
1 large onion, diced and steamed
1 garlic clove (crushed)
a little butter, a little coating flour, salt, pepper
200 ml white wine

Squeeze rolls and knead with chopped egg, raw egg, onion, garlic, parsley, butter and some coating flour. Refrigerate for about 15 minutes. Then stuff the fish with it. Set some of the stuffing aside. Secure the opening with toothpicks. Place the fish on a GN container. Spread remaining stuffing over the skin, top with flakes of butter and pour white wine over. Select cooking mode Fish, baked Fish and allow to preheat. Insert core temperature probe along the central bone.

Hint: Larger quantities can also be sprayed with soft butter from a spray bag.

Fish fillet in olive oil

Cooking mode: Fish, baked Fish
Quantity: 8 pieces per 1/1 GN container
Accessory: CNS container, 40 mm

1 kg fish fillets, roughly cubed (e.g. mullet)
2 small onions, diced
2 cloves garlic, crushed
2 tbsp olive oil
750 g skinned tomatoes
mixed herbs, salt, pepper, lemon juice
150 g sheep's milk cheese
150 g black olives
chopped basil leaves

Put onions, garlic, salt, pepper, herbs and tomatoes in a GN container, mix well. Sprinkle the roughly cubed fish with lemon juice and place on the tomato sauce. Spread the cubed sheep's cheese over the fish. Select cooking mode Fish, baked Fish. Allow to preheat and load. Insert core temperature probe into one or two fish cubes. Cook.

Baked ginger fish

Cooking: mode: Fish, baked Fish
Quantity: 8 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm

750 g rose-fish or similar fish
2 tbsp each ginger, sherry, soya sauce, groundnut oil, sesame oil
2 spring onions
50 g pine kernels, toasted
100 g crisp fried bacon

Wash fish and place in a GN container. Marinate in ginger, sherry and soya sauce and refrigerate for approx. 60 minutes. Heat sesame and groundnut oils. Spread the spring onions over the marinated fish and pour the hot oil over. Select cooking mode Fish, baked Fish. Load and insert core temperature probe into side of fish.

Hint: Use the toasted pine kernels and the crispy bacon as a garnish.

Baked tench

Cooking mode: Fish, baked Fish
Quantity: 5 pieces per 1/1 GN container
Accessory: granite enamelled container, 20 mm

5 medium-sized tench
4 egg whites, beaten
150 g hot butter
2 lemons
2 tbsp chopped herbs (parsley, chervil)
salt, pepper, a little flour

Make crosswise incisions in the skin of the fish. Season inside and out. Stuff with quartered lemons. Depression in egg white and turn in the flour. Place on greased, granite enamelled containers and pour the hot butter over. Select cooking mode Fish, baked Fish. Allow to preheat and load. Insert core temperature probe through the skin into the back.

Hint: Spread the herbs over the cooked fish and sprinkle with lemon juice. Pour the brown butter over.

Sole with peaches and pears

Cooking mode: Fish, steamed Fish
Quantity: 12–15 pieces per 1/1 GN container
Accessory: CNS container, 20 mm

15 sole fillets
2 ripe pears, 2 ripe peaches
4 tbsp cooking oil
2 tbsp curry powder
salt, fresh mint
1/8 l pear or peach juice
2 tbsp white balsamic vinegar

Lay sole fillets skin side down on the container. Wash the fruit, peel, and cut into slices. Place on the fillets. Mix oil, juice, vinegar, curry powder and salt and spread evenly over the fillets. Select cooking mode Fish, steamed Fish. Allow to preheat and load. Insert core temperature probe into the side of one of the fillets.

Hint: After cooking, sprinkle with chopped mint. The resultant stock can be thickened slightly and poured over the fillets.

Steamed cod fillet

Cooking mode: Fish, steamed Fish
Quantity: 12 pieces per 1/1 GN container
Accessory: CNS container, 20 mm

1.8–2 kg cod fillet, cleaned
100 g shallots, diced
100 g butter
1/8 l white wine
salt and pepper

Divide cod fillet into portions. Grease CNS container with butter and sprinkle with diced shallots. Spread cod fillet on container and season. Select cooking mode Fish, steamed Fish. Allow to preheat and load. Insert core temperature probe in the side of one of the fillets. Cook.

Hint: SelfCooking Control® is already preset, but you can set your desired core temperature by touching the display field. Use herbs or other flavourings in SelfCooking Control®, just as you have always done.

Baked pike-perch fillet

Fish suitable for baking can be cooked here.
E.g. trout fillet, turbot, salmon trout, salmon, red mullet, red snapper, sea bream fillet, sea bass, monk fish etc.

Cooking mode: Fish, baked Fish
Quantity: 10 pieces per 1/1 GN container
Accessory: Roasting and baking tray

Perch-pike fillets with skin on
oil
salt and pepper
50 g butter

Divide cleaned perch-pike fillets into portions and season. Brush baking tray with a little oil. Lay fish fillet on the baking tray skin side down. Dot the fillets with flakes of butter. Select cooking mode Fish, baked Fish. Allow to preheat and load. Insert core temperature probe into side of fillet. Cook.

Hint: SelfCooking Control® is already preset, you can set your desired browning or core temperature by touching the display fields. Incising the fish stops the fillets curling up during baking. Please defrost frozen fish fillets.

3.5 SelfCooking Center®: Baking

Suitable for: Tray bakes, muffins, brownies, scones, currant buns, milk rolls, strudel with sweet fillings, croissants with sweet fillings, apple turnovers

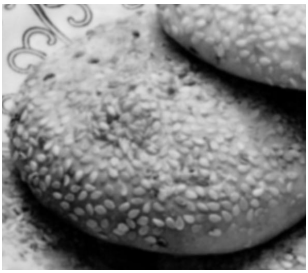
Suitable for: Bagels, flaky pastries, strudel with savoury fillings, pizza, quiche, loaves, croissants, crisping up rolls, defrosted pretzels

Suitable for: unrisen fresh dough, yeast pastry, plaits, yeast dumplings, stollen, yeast dumplings, savarins, white bread, raisin bread, plum cake, toasting bread, milk rolls, nut croissants, cinnamon whirls
Note: Insert CT probe only when requested

Suitable for: unrisen fresh dough, white bread, wholemeal bread, rolls, croissants **Note:** Insert KT probe only when requested

Baking

Chinese sesame buns



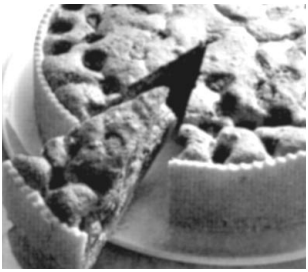
Cooking mode: Baking, Savoury baking
Quantity: 18 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

125 ml oil
875 g flour
375 ml boiling water
125 ml cold water
75 g salt
60 g light sesame seeds

Heat the oil in a pan (wok) and add 185 g flour. Stir the mixture until pale golden brown. Leave to cool. Sieve the remaining flour into a bowl, make a depression in the middle. Add the boiling water and knead. Also add cold water with half the salt and work to a dough. Shape into 36 evenly sized balls and roll out flat. Sprinkle half with the remaining salt. Place the other halves of dough on top and press the edges together. Sprinkle with sesame seeds. Select cooking mode Baking, Savoury baking. Allow to preheat and load. Using the positioning aid insert the core temperature probe into one of the buns. Bake.

Hint: Sesame buns are excellent with Peking duck. Also suitable as filled rolls with various meat fillings.

Nut cake from Spain



Cooking mode: Baking, Sweet baking
Quantity: 1 piece per 1/1 GN container
Accessory: granite enamelled container, 40 mm

175 g sponge fingers
200 g hot milk
2 eggs
100 g sugar
100 g chopped walnuts
280 g sugar
100 g toasted almonds
4 tbsp honey

Crumble sponge fingers and stir into the hot milk. Whip two egg yolks with the sugar until fluffy and pour over the mixture. Then fold in the beaten egg white. Add nuts and honey.
Spread over a greased granite enamelled GN container. Select cooking mode Baking, Sweet baking. Allow to preheat and load. Insert core temperature probe using the positioning aid and bake.

Savoury turnovers

Cooking mode: Baking, Savoury baking
Quantity: 20 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

Dough:
300 g flour
100 g lard (or margarine)
100 ml water
1 egg

Filling:
2 tbsp lard
200 g onions
2 sweet peppers cut into strips
2 cloves garlic
200 g pork fillet cut into strips
150 g ham (Jamon Serrano) finely chopped
2 tbsp tomato paste
100 ml red wine
salt, pepper, saffron

Make a dough from the flour, lard, water, egg and salt.

Lightly fry the onions in the lard together with the paprika strips and garlic. Add the strips of pork fillet and the ham and brown lightly. Add tomato paste and red wine. Reduce for 10 minutes. Season with salt, pepper and saffron.

Roll out the dough very thinly (approx. 1 cm) and cut out circles approximately 15 cm in diameter. Spread evenly with the filling. Damp the edges with a little water and fold the rounds in half. Press down the open edges of the pastry with a fork. Place the turnovers on baking trays, brush with egg yolk. Select cooking mode Baking, Savoury baking. Allow to preheat and load. Insert the core temperature probe with the positioning aid. Bake.

Baking

Italian baguette

Cooking mode: Prove + savoury baking
Quantity: 4 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

1 kg flour type 550 or 1050
30 g yeast
500 ml tepid water
1 tsp lecithin
a little salt, a little sugar

Knead the dough for about 3 minutes, cover and leave to rise for about 45 minutes. Then knead lightly, shape into 15 balls and leave to rest for another 15 minutes. Divide into three and roll into baguettes. Select cooking mode Prove + savoury baking, Allow to preheat and load. After proving insert core temperature probe when requested (use positioning aid) and bake.

Semlor – Swedish pastries

Cooking mode: Prove + sweet baking
Quantity: 15 pieces per 1/1 GN container
Accessory: granite enamelled container, 65 mm

2 eggs
300 ml milk
100 g sugar
900 g flour
1/2 tsp salt
50 g yeast
75 g butter

for the filling:
100 ml cream
250 ml cream
150 g marzipan
icing sugar for dusting

Make a yeast dough from the first set of ingredients and leave to rise for about 30 minutes. Then knead again lightly, shape into15 balls and place in a greased container. Brush with egg yolk. Select cooking mode Prove + sweet baking. Load. After proving insert core temperature probe when requested (use positioning aid) and bake. After baking leave to cool for 15 minutes. Cut the balls open and hollow out Combine marzipan and cream (100 ml) with the inside of the balls and use as a filling.
Finishing®: Whip 250 ml cream until stiff and spread between the two halves of the balls and dust with icing sugar.

Russian apple cake

Cooking mode: Baking, Sweet baking
Quantity: 2 baking tins per 1/1 GN container
Accessory: CNS grids

8 apples
500 g hazelnuts
6 tbsp sugar
500 g margarine
4 tbsp cocoa
500 g flour
8 eggs
6 tbsp rum
500 g sugar
2 tsp cinnamon
2 packets baking powder

Cut the apples up small, pour the rum and half the sugar over them. Leave to draw for 2 hours. Mix the margarine, the remaining sugar, eggs, hazelnuts, cocoa, flour, cinnamon and baking powder together to make a dough. After 2 hours mix everything together and put into a baking tin. Select cooking mode Baking, Sweet baking. Allow to preheat. Load and insert the core temperature probe with the positioning aid. Bake.

White bread

Cooking mode: Prove + sweet baking
Quantity: 3-4 pieces per 1/1 GN container
Accessory: Baking tins and baking sheets or CNS grids

80 g yeast
50 g sugar
1-1.5 l tepid water
2.6 kg wheat flour
6 tbsp salt

Crumble yeast, mix with sugar and a little tepid water. Leave to rise for about 15 minutes. Sift flour into a bowl and mix with the yeast, salt and remaining water. Work to a compact dough. Leave to rise for approx. 2 hours. Then lightly knead the dough and put into the tins. Select cooking mode Prove + sweet baking, let cabinet preheat and load. After proving insert core temperature probe when requested (use positioning aid) and bake. After baking remove from the tin and leave to cool on a grid.

Baking

Mixed grain bread

Cooking mode: Prove + savoury baking
Quantity: 2 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

250 g coarsely milled wheat
150 g coarsely milled rye
2 tbsp sourdough
1 tsp leaven granulate or powder
3/4 l water
100 g rye grains
350 g each rye and wheat wholemeal flour
3 tsp salt

Mix coarsely milled wheat and rye with the sourdough, leaven and 3/8 l water. Leave to rise for 12 hours in a warm place. Let rye grains stand in 8 tbsp hot water for the same amount of time. Knead all the flour with salt, swollen grains and remaining warm water into the coarse meal. Shape dough into even sized loaves and place on baking tray. Select cooking mode Prove + savoury baking. Allow to preheat and load the loaves. After proving insert the core temperature probe when requested (use positioning aid) and bake. Cool loaves on a grid after baking.

Madeleines

Cooking mode: Baking, Sweet baking
Quantity: 40 pieces per 1/1 GN container
Accessory: baking tray and madeleine tins

250 g soft butter
grated zest of 1 lemon
250 g caster sugar
250 g flour
6 eggs
Icing sugar for dusting
Grease for madeleine tins

Beat butter, half the lemon zest and the sugar until fluffy. Sift flour. Beat eggs to a froth with the remaining sugar. Gradually fold the flour into the mixture. Divide the mixture among the tins. Select cooking mode Baking, Sweet baking. Allow to preheat and load. Insert core temperature probe with the positioning aid. Bake.

Swiss roll with raspberry filling

Cooking mode: Baking, Sweet baking
Quantity: 1 piece per 1/1 GN container
Accessory: granite enamelled container, 20 mm

For the dough:
6 eggs
5 g salt
180 g sugar
20 g vanilla sugar
180 g flour

For the filling:
250 g sugar
800 ml cream
400 g raspberries

Separate eggs, whip egg white with salt and 90 g sugar till stiff. Beat egg yolk with the other half of the sugar and vanilla sugar till fluffy. Sift flour and gradually fold into the yolk mixture with the stiff egg whites. Spread into a granite enamelled container and smooth. Select cooking mode Baking, Sweet baking and allow to preheat. Load and insert core temperature probe with the positioning aid. Bake. After baking turn the sponge out onto a kitchen towel sprinkled with sugar, roll up and leave to cool. Then unroll, spread evenly with the raspberries and cream and roll up again.

Hint: Decorate with cream and garnish with raspberries.

Puff pastry with sheep's milk cheese

Cooking mode: Baking, Savoury baking
Quantity: 16 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

600 g frozen puff pastry
400 g sheep's milk cheese
6 tbsp freshly chopped parsley
200 g yoghurt
1/8 l milk
4 eggs
a little bit of oil

Defrost puff pastry. Crumble the cheese and mix with parsley, yoghurt, milk and one egg. Brush the sheets of puff pastry with a little oil and spread half of the dough with the filling. Fold over the other half of the dough. Brush the edges with egg white and press firmly together. Brush pastry with egg yolk/oil mixture. Select cooking mode Baking, Savoury baking, Allow to preheat and insert core temperature probe with the positioning aid.

Hint: Any kind of filling can be used.

Filled yeast pastries from the South Tyrol

Cooking mode: Prove + sweet baking
Quantity: 20 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm

300 g flour
200 g butter
50 g sugar
20 g yeast
150 ml tepid milk
3 egg yolks
150 g jam or plum purée for filling

Mix the ingredients to a yeast dough and leave in a warm place. When it has risen roll out to a finger's thickness, cut into small, evenly sized squares. Fill with jam or plum purée and fold the four corners together to enclose the filling. Place pastries closely together in rows in a greased container (join downwards), brush with plenty of melted butter. Select cooking mode Bake, Prove + sweet baking, Allow to preheat, load. After proving insert core temperature probe when requested (use positioning aid) and bake. Then cool slightly, turn out of container and dredge with sugar.

Hint: Each individual piece can be dipped in melted butter before being placed in the container. The pastries will then come apart better after baking and will be easier to divide into portions.

Amaretto marble cake

Cooking mode: Baking, Sweet baking
Quantity: 2 pieces on 1/1 GN container
Accessory: Round cake form and CNS grid

150 g plain coating chocolate
125 g amarettini biscuits
250 g soft butter
175 g sugar
pinch salt, 4 drops bitter almond oil
6 eggs
450 g flour
100 g almonds
1 packet baking powder
100 ml Amaretto

Melt chocolate in a water bath. Roughly crumble the amarettini. Mix butter, sugar, vanilla sugar, salt and flavouring till fluffy. Add the eggs one by one. Mix flour, almonds and baking powder. Then fold carefully into the creamy mixture, alternating with a little milk. Divide the dough into 3 portions. Leave the first portion as it is. Stir the cocoa, 3 tbsp melted chocolate and 5 tbsp milk into the second, the amarettini and liqueur into the third. Spoon the mixtures into a buttered spring form one after the other. Swirl through with a fork and smooth the top. Select cooking mode Baking, Sweet baking and allow to preheat. Load and insert the core temperature probe with the positioning aid. Bake.

Hint: Ice with chocolate once cooled. Sprinkle with sugar crystals and almonds.

Christmas Stollen

Cooking mode: Prove + sweet baking
Quantity: 2 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

Ingredients for 10 stollen:
7.5 kg flour
50 g salt
500 g yeast
2.5 l milk
2.5 kg butter
1.5 kg sugar
20 egg yolks
grated zest of 3 lemons
400 g candied lemon peel
400 g candied orange peel
500 g split almonds
500 g sultanas
10 tbsp cinnamon
250 ml rum

Make a yeast dough from flour, salt, yeast, milk, butter, sugar and egg yolk. Mix in the remaining ingredients and knead to a firm dough. Leave dough to rise, preferably overnight in a cold place. Once risen, knead lightly and form into even-sized loaves. Roll out the centres more thinly with a rolling pin. Brush with water and fold both sides back to the centre to make the classical shape. Place on baking trays and bake in cooking mode Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake. After baking brush with melted butter and dust with icing sugar.

Yeast dumplings

Cooking mode: Prove + sweet baking
Quantity: 15 pieces per 1/1 GN container
Accessory: granite enamelled container, 65 mm

500 g flour
pinch salt
250 ml milk
1 egg
grated zest of 1 lemon
20 g yeast
60 ml oil
80 g sugar

Make first rise. Sift flour into a bowl and make a depression in the middle. Crumble yeast into the depression, add sugar and pour in tepid milk. Knead into a small first rise and leave to rise for 15 minutes with the other ingredients. Knead some flour into the first rise, add oil and egg. Do not add oil directly to the first rise. Knead everything to an elastic, shiny dough. The dough should come away easily from the bottom of the bowl. Do not let it rise further, but immediately cut out small balls and shape with the hands. Place in greased containers and select cooking mode Bake, Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake.

Hint: After baking separate dumplings and sprinkle with sugar. Serve with vanilla sauce.

Flan case

Cooking mode: Baking, Sweet baking
Quantity: 2 spring forms (26 cm) per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

150 g sugar
5 eggs
150 g flour
100 g cocoa powder
5 g baking powder
50 g melted butter

Whisk eggs and sugar until fluffy. Mix and sift flour, cocoa powder and baking powder. Blend into the egg mixture spoonful by spoonful. Carefully fold in the melted butter. Spoon mixture into the prepared spring forms. Select cooking mode Baking, Sweet baking and insert the core temperature probe with the positioning aid. Bake.

Steamed yeast dumplings

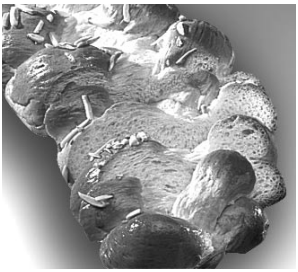
Cooking mode: Prove + sweet baking
Quantity: 15 pieces per 1/1 GN container
Accessory: granite enamelled container, 65 mm und CNS container, 20 mm

500 g flour	In addition, per GN container:
pinch salt	250 ml milk
250 ml milk	50 g butter
20 g yeast	30 g sugar
50 g butter	a little salt
80 g sugar	
1 egg	

Make a semi-firm yeast dough as described in the yeast dumpling recipe. Do not allow dough to rise further, but put in the GN container immediately after dividing into portions. Melt butter in the GN container and heat milk with sugar and salt until the sugar dissolves. Cover dumplings with CNS container. Select cooking mode Bake, Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake. Slightly open the edge of one GN container.

Hint: The dumplings should have soaked up all the liquid and be light. Remove the cover carefully so that no condensate drips on the dumplings.

Yeast plait



Cooking mode: Prove + sweet baking
Quantity: 2 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

Ingredients for 10 yeast plaits:

5 kg flour	2.5 l milk
50 g salt	200 g yeast
450 g butter	
800 g sugar	
10 eggs	

700 g raisins steamed and dusted with flour
Icing sugar for dusting after baking

Make yeast dough with raisins. Let dough rise. Braid the dough into plaits. Place on baking trays, sprinkle with sugar and brush with butter or egg. Select cooking mode Bake, Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake.

Baking

Muffins

Cooking mode: Baking, Sweet baking
Quantity: 24 pieces per 1/1 GN container
Accessory: Muffin cases and CNS grids

60 g butter
120 g honey
2 vanilla pods, scraped
4 ripe bananas
300 g flour
2 tsp baking powder
1 tsp each baking soda, cinnamon
20 g salt

Melt butter and mix with honey and vanilla. Mash the peeled bananas in a bowl. Mix with the flour, baking powder, cinnamon, salt and baking soda. Mix butter mixture and flour mixture. 2/3 fill muffin cases with mixture. Select cooking mode Baking, Sweet baking and allow to preheat. Load and insert core temperature probe with the positioning aid. Bake.

Custard Egg Tart

Cooking mode: Baking, Sweet baking
Quantity: 20 pieces per 1/1 GN container
Accessory: Roasting and baking tray and special tart tins

For the dough:
800 g sifted flour
200 g sifted custard powder
100 g sugar
800 g soft butter

For the filling:
150 g sugar
8 eggs
800 ml water
100 ml milk

Mix sugar, butter, flour and custard powder in a bowl. Cut dough into 20 evenly sized pieces, press into tins. Mix water, milk, sugar and eggs, strain through a sieve. Pour mixture into the tarts. Select cooking mode Baking, Sweet baking. Allow to preheat. Load and insert core temperature probe with the positioning aid. Bake.

Aargau carrot cake

Cooking mode: Baking, Sweet baking
Quantity: 1 baking tin per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

5 egg yolks
300 g sugar
1 tbsp grated lemon zest
300 g almonds
300 g grated carrot
4 tbsp flour
1/2 tsp powdered cinnamon
1 pinch powdered cloves
1 tsp baking powder
1 pinch salt
5 egg whites
3 tbsp apricot jam
2 tbsp cherry liqueur
Glaze:
150 g icing sugar
1/2 egg white
2 tbsp lemon juice

Beat egg yolk, lemon zest and sugar to a thick cream. Mix in carrots and almonds into the cream. Mix in flour, cinnamon, powdered cloves, baking powder and salt. Fold in stiffly beaten egg white. Put into the spring form. Select cooking mode Baking, Sweet baking, Allow to preheat and load. Insert the core temperature probe with the positioning aid and bake. After baking brush surface with jam while still warm. Mix glaze ingredients and spread over cake.

Baking

Brownies

Cooking mode: Baking, Sweet baking
Quantity: 40 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

375 g soft butter
375 g cooking chocolate
6 eggs
2 vanilla pods, scraped
500 g sugar
225 g flour
20 g salt
300 g chopped walnuts

Grease the granite enamelled containers and dust with flour. Melt butter and chocolate. Beat eggs, sugar and vanilla pulp in an extra bowl. Sift flour and salt into a bowl. When the chocolate and butter have melted leave to cool slightly and fold in the egg mixture. Then add the walnuts and flour. Put the mixture into the container. Select cooking mode Baking, Sweet baking and allow to preheat. Load and insert core temperature probe into a brownie with the positioning aid. Bake.

Hint: The walnuts can be replaced by many other ingredients, e.g. cherries, hazelnuts, almonds, coconut or chocolate chips. The butter and chocolate can be melted in Dry Heat at 40° C.

Swedish style tray bake

Cooking mode: Baking, Sweet baking
Quantity: 20 pieces per 1/1 GN tray
Accessory: granite enamelled container, 40 mm

4 eggs
350 g sugar
120 g butter
2 tsp baking powder
5 carrots (grated)
85 g almonds, finely chopped
125 ml milk
300 g flour
1 tsp cinnamon
2 tbsp sugar

Beat eggs and sugar until frothy. Briefly heat the milk with the butter and mix in. Now fold in the flour and baking powder. Stir in the grated carrots. Immediately spread the dough over a greased container and sprinkle with cinnamon, sugar and chopped almonds. Select cooking mode Baking, Sweet baking. Allow to preheat and load. Bake.

Hint: The carrots may be replaced by coarsely grated apples.

Cinnamon swirls - Kanelbullar

Cooking mode: Prove + sweet baking
Quantity: 20 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

For the dough:
150 g butter (or margarine)
500 ml milk
50 g yeast
150 g sugar
1 tsp each salt, cardamom, ground
1 kg wheat flour

For the filling:
75 g butter
100 g sugar
1 tbsp cinnamon
1 egg for brushing
sugar

Make a yeast dough from the above ingredients and leave to rise for 30-40 minutes. Divide into three. Roll each part out into thin rectangular sheets and brush with the melted margarine. Mix sugar and cinnamon and sprinkle thickly over the dough. Roll up the dough and cut into rounds about 4 cm thick. Lay the pieces on the baking tray cut side down. Brush the cinnamon swirls with egg yolk and sprinkle with sugar. Select Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake.

Fruit Wähe (Fruit on a yeast pastry base)

Cooking mode: Baking, Sweet baking
Quantity: 20 pieces per 1/1 GN container
Accessory: granite enamelled container, 65 mm

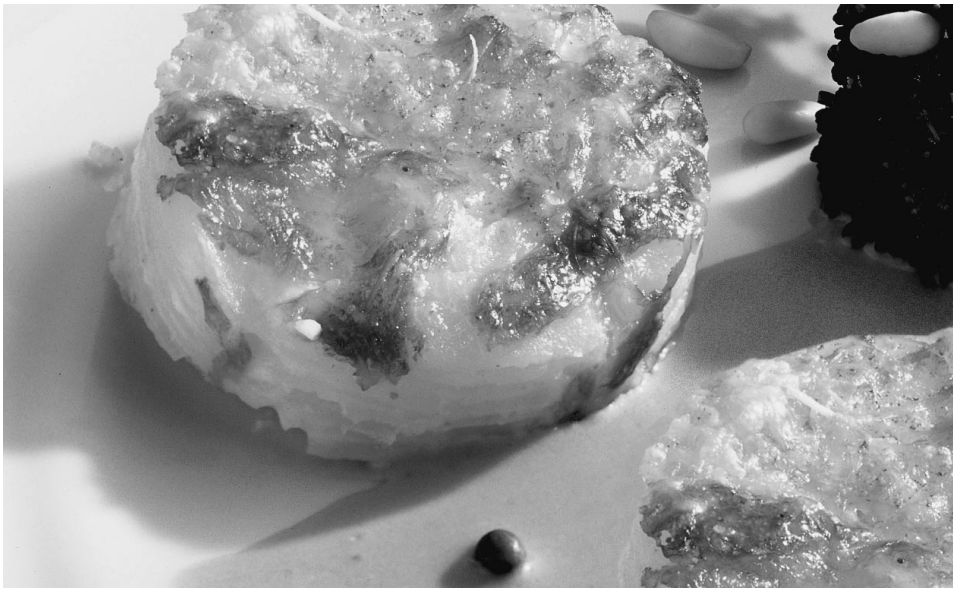
For the dough:
250 g wheat flour
120 g butter
1 tbsp oil
1 pinch salt
1 egg
50 ml water
750 g fruit (sliced apples, half apricots or cherries)

For the glazing:
3 eggs
1/4 l sweet cream
50 ml milk
60 g sugar
2 tbsp coating flour
4 tbsp grated almonds or hazelnuts

Mix flour, oil and salt well together, add egg and water, knead into a dough. Refrigerate for 1 hour.
Grease a granite enamelled container with butter and line with dough up to the edge. Sprinkle dough with coating flour and grated almonds. Lay fruit on top.
Beat eggs and sugar until frothy. Gradually add cream and milk. Pour the glazing over the fruit and bake. select cooking mode Baking, Sweet baking. Allow to preheat and load. Insert core temperature probe with the positioning aid. Bake.

Hint: Add some flour to the icing when making the Wähe with plums or apricots.

3.6 SelfCooking Center®: Side dishes



Suitable for: Frozen calamares, cod croquettes (Buniuelos de Bacalao), vegetable cutlets, hash browns, breaded vegetable croquettes, potatoes duchesse, rösti, croquettes, wedges, potato balls
Not suitable for: Raw products, products must be prefried or pre-blanched in oil

Suitable for: potato gratin, lasagne, vegetables au gratin, fruit or semolina soufflés, Japanese vegetables in marinade, salmon-vegetable bake, Spanish omelette, paella with fish or poultry, stuffed pancakes au gratin, artichokes with bacon, paella with pasta, pasta bake

Suitable for: jacket potatoes, shaped, peeled, sliced potatoes, potato dumplings, bread dumplings, sweet dumplings

Suitable for: all types of rice, grain, semolina etc.

Suitable for all types of vegetable prepared in Moist Heat or in boiling water. Cauliflower, pak choi, mange-tout, peas, carrots, broccoli, kohlrabi, radish, sweetcorn, spinach, pumpkin, spring onions, sweet peppers, leeks, white or green asparagus, beetroot, potatoes cut up small (diced or sliced), all types of frozen vegetable, steamed dim sum variants, e.g. haw gao, show mai and many others

Spanish tortilla

Cooking mode: Side dishes, Gratin/quiches
Quantity: 15 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm and perforated GN container, 55 mm

10 eggs
300 ml milk
1 kg potatoes, peeled and diced
150 ml olive oil
salt, pepper, nutmeg

Put diced potato in perforated containers and cook for approximately 15 minutes in cooking mode Side dishes, Steam side dishes. Mix beaten egg and diced potato. Put the olive oil into a granite enamelled container and spread evenly with the egg and potato mixture. Select cooking mode Side dishes, Gratin/Quiches, "without". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: Serve omelette with mayonnaise.

Chicken paella

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 8 portions per 1/1 GN container
Accessory: CNS container, 40 mm

1.2 kg chicken divided into 12 pieces
180 g mussel flesh (common mussels)
500 g squid (rings)
1 red, 1 green pepper, diced
1 clove garlic
10 black olives
salt, pepper, powdered saffron
500 g rice
500 ml meat stock
200 g peas
50 ml olive oil

Sear chicken in olive oil in cooking mode Pan fries, Minute Grills and set aside.
Sauté onions, squid rings, mussels, peppers, and garlic in cooking mode Pan fries, Minute Grills, "succulent". Mix all the ingredients with the washed rice, stock, olives and peas. Season and put in GN container. Select cooking mode Side dishes, Gratin/Quiches, "without". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: The quantity of stock may differ according to the type of rice.

Vegetable tortilla

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 15 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm

50 g asparagus, cooked
150 g carrots, peeled and diced
1 onion, diced
1 red, 1 green pepper, diced
2 tomatoes, skinned, cored and diced
50 ml olive oil
5 eggs
100 ml meat stock
salt, pepper, nutmeg

Season peppers, onions, carrots and tomatoes with salt and pepper. Stir the eggs into the stock. Put everything together in a GN container brushed with olive oil. Pour over the egg/stock mixture and top with the cooked asparagus. Select cooking mode Side dishes, Gratin/Quiches, "without". Allow to preheat and load. Insert core temperature probe with the positioning

Artichokes with bacon

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 20 per 1/1 GN container
Accessory: granite enamelled container, 40 mm

20 fresh artichokes cooked, trimmed and stem removed.
300 g streaky bacon
salt and pepper
1/4 l vegetable stock

Place prepared artichokes in GN container with the streaky bacon and pour in stock. Select cooking mode Side dishes, Gratin/Quiches, "without". Allow to preheat and load. Insert core temperature probe into the base of an artichoke from above. Cook.

Side dishes

Cod croquettes - Buniuelos de Bacalao

Cooking mode: Side dishes, Convenience
Quantity: 30 pieces per 1/1 GN container
Accessory: CombiFry®

Put products loosely into the CombiFry®. Make sure they are not lying too closely on top of each other. Select cooking mode Side dishes, Convenience. Allow to preheat and load. Cook.

Cauliflower au gratin

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 2–2.5 kg per 1/1 GN container
Accessory: granite enamelled container, 40 mm

2.5 kg cauliflower (frozen)
250 g grated Emmental cheese
500 ml béchamel sauce (25 g butter, 25 g flour, 500 ml milk, nutmeg, salt and pepper)

Put cauliflower into GN container (not thawed), coat with béchamel sauce. Sprinkle with cheese. Select cooking mode Side dishes, Gratin/Quiches, colour "medium" and "with", Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Salmon lasagne

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 12 portions per 1/1 GN container
Accessory: granite enamelled container, 40 mm

3 sheets of lasagne
500 g leaf spinach, blanched
2 onions, braised
1/8 l olive oil
Salt, pepper, nutmeg
1.5 kg salmon fillet, skinned and deboned
300 g grated cheese
2 cloves garlic, braised
6 dl white wine sauce

Mix leaf spinach with garlic and onions. Season with salt, pepper and nutmeg. Slice the salmon fillets. Rub the GN container with a little olive oil. Quarter all the ingredients. For the first layer place a sheet of lasagne in the GN container. Alternate with a layer of spinach and salmon and so on, until all the ingredients are used up. Finally spread with the light sauce and top with cheese. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hasselbackpotatis

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 12 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm

12 potatoes (approx. 600 g) of uniform size, firm fleshed
30 g grated hard cheese, e.g. parmesan
50 g butter
1 tsp salt
2 tbsp coating flour

Make 0.5 cm incisions in the peeled whole potatoes and place in a GN container. Brush lightly with butter and sprinkle with parmesan. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: Herb butter can be used instead of butter. Hasselbackpotatis go well with pan fried or grilled meat. Or with cold roast beef.

Swedish creamy potatoes

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 12 portions per 1/1 GN container
Accessory: granite enamelled container, 20 mm

36 small potatoes
3 shallots, diced and lightly braised
150 g butter
1.2 l cream
salt, ground white pepper

Mix the peeled potatoes with the butter in a 20 mm GN container. Add the shallots. Pour on seasoned cream to almost cover them. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Side dishes

Casseroled pumpkin (Japanese)

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 4 kg pro 1/1 GN container
Accessory: granite enamelled container, 65 mm

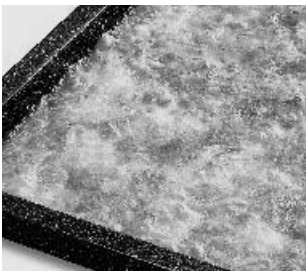
4 kg pumpkin
20 g salt
400 g sugar
140 g soya sauce
clear stock

Cut pumpkin up, season with salt and sugar until moisture appears, put into GN container, add remaining ingredients and cover with a clean cloth. Select cooking mode Side dishes, Gratin/Quiches "without", Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: Casseroled pumpkin is suitable for Finishing®

Pasta bake - Rigatoni di Sicilia del diavolo

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 12 portions per 1/1 GN container
Accessory: granite enamelled container, 40 mm



750 g cooked rigatoni
1 tin pizza tomatoes
200 g cooked ham
1 tin tuna (approx. 200 g)
200 g peas
3 red chilli peppers
2 diced and lightly braised onions
2 crushed cloves of garlic
marjoram, oregano, salt
250 g cream
200 g pizza cheese
a little olive oil

Mix cooked rigatoni with onions and garlic. Add chilli peppers, oregano, marjoram and ham. Then top up pizza tomatoes, tuna and peas. Now put alternate layers of pasta, sauce and cheese into the GN container. Pour on cream and sprinkle with cheese. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Sushi rice

Cooking mode: Side dishes, steamed rice
Quantity: 2 kg per 1/1 GN container
Accessory: CNS container, 65 mm

2 kg sushi rice
50 ml vinegar

Thoroughly wash rice in a strainer/sieve and put into GN container. Add water in a ratio of 1:1.7. Select cooking mode Side dishes, Steamed rice. Load, insert core temperature probe in GN container. Cook.

Hint: Enter the cooking time from the pack on the display. SelfCooking Control® is basically preset. If the pack does not give a time, cook the rice at the default setting. After cooking sushi rice immediately remove rice from the GN container, add vinegar to taste and cool.

Aubergine with miso (Japanese)

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 20 pieces per 1/1 GN container
Accessory: granite enamelled container, 20 mm

10 aubergines
10 sweet peppers
5 tomatoes
150 g hacho-miso
100 ml mirin
200 ml olive oil
salt and sugar
20 leaves Japanese herbs (ohba)

Cut up aubergines and peppers, place in container and season with salt and sugar. Leave for 10-15 minutes. Add olive oil, hacho-miso and chopped tomatoes and select cooking mode Side dishes, Gratin/Quiches "without". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook. Finally add the Japanese herbs and serve.

Hint: Aubergines are suitable for Finishing®.

Side dishes

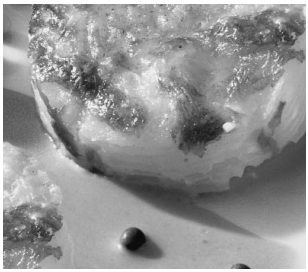
Macaroni ham au gratin

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 12 portions per 1/1 GN container
Accessory: granite enamelled container, 40 mm

600 g cooked macaroni
150 g diced cooked ham
2 tomatoes
Italian herbs
150 g grated Gouda
salt, pepper, cayenne pepper
150 g cream
150 g milk
butter for the GN container

Mix cooked pasta with ham. Mix diced tomatoes and herbs. Whisk eggs, cream, cheese and milk. Season with salt, pepper and cayenne pepper. Mix everything together and pour liquid over. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Potato gratin



Cooking mode: Side dishes, Gratin/Quiches
Quantity: 20 portions per 1/1 GN container
Accessory: granite enamelled container, 40 mm

5 kg sliced potatoes
1 l cream
salt, pepper and nutmeg
250 g grated cheese

Layer potatoes loosely in GN container. Season cream with salt, pepper and nutmeg. Pour over the potatoes. Sprinkle with grated cheese. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with positioning aid. Cook.

Hint: Cream can be poured on hot, this shortens the cooking time. Potatoes can also be shaped before laying in the GN container and only cream poured over, omitting the cheese.

French fries

Convenience products

Cooking mode: Side dishes, Convenience
Quantity: max. 1.5 kg, per 1/1 GN container
Accessory: 1/1 CombiFry®

Prefried products such as French fries, potato wedges, rösti, duchesse potatoes, potato balls. Remove products from packaging and shake loosely into the CombiFry®. Select cooking mode Side dishes, Convenience. Allow to preheat and load. Do not insert core temperature probe.

Hint: Let frozen products defrost before cooking. Larger quantities can also be prepared for cooking the day before and kept covered in the refrigerator. Fries can be salted before cooking.

Fruit soufflé

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 15 portions per 1/1 GN container
Accessory: granite enamelled container, 40 mm

1 kg fruit, e.g. apples, apricots, cherries
50 g split almonds
50 g soaked raisins

Soufflé mixture:

50 g butter	125 ml milk
100 g sugar	80 g flour
4 eggs	1/2 pack baking powder
grated zest of 1 lemon	
butter for brushing	

Separate eggs. Beat butter, sugar and egg yolks until frothy. Add flour, baking powder and milk. Add stiffly beaten egg whites and lemon zest. Prepare fruit and put into buttered GN container. Sprinkle with almonds and raisins. Pour soufflé mixture over. Select cooking mode Side dishes, Gratin/Quiches, "without". Allow to preheat and load. Insert core temperature probe with positioning aid. Cook.

Hint: Sponge mixture can also be used for the soufflé.

Side dishes

Rice

Long grain, Basmati, flavoured rice, sushi rice, grains, semolina, red rice

Cooking mode: Side dishes, Steamed rice
Quantity: 2.5 kg per 1/1 GN container
Accessory: CNS container, 65 mm

Wash rice and put in GN container. Pour in cold water. Select cooking mode Side dishes, Steamed rice, load immediately and insert the whole core temperature probe in a GN container. Enter on display the cooking time given on the pack. Cook.

Hint: If the pack does not give a cooking time, enter your usual cooking time. Please remember that different types of rice need different volumes of cold water for cooking.

e.g. sushi rice: 1.7 parts water:1 kg rice
Long grain rice 2 parts water :1 kg rice

Rice can be cooked uncovered. After cooking, fan cool the sushi rice immediately as usual or use a rapid cooler. Rice is suitable for "finishing". You can add seasonings or flavourings to the rice as you normally would. Follow the same procedure with grains or semolina. Milk can also be used instead of water. Wild rice must be soaked in water before cooking.

Vegetables suitable for regular steaming

Fresh and frozen vegetables, e.g. potatoes, carrots, broccoli, peas, beans, mange tout, sweet peppers, spinach, asparagus, sweetcorn, kohlrabi, savoy cabbage and many more.

Cooking mode: Side dishes, Steamed side dishes
Quantity: 2–5 kg per 1/1 GN container
Accessory: perforated CNS container, 55 - 90 mm

Prepare vegetables as usual. Put into GN container. Select cooking mode Side dishes, Steamed side dishes, set time.

Hint: Different vegetables can be cooked at the same time (no taste transfer).
After cooking green vegetables plunge immediately into iced water or cool in a rapid cooler. Seasonings such as salt and sugar are not washed off. To ensure even cooking do not use too high a GN container. Cook frozen vegetables at a temperature of 130 °C. Please only use short cooking times, as most frozen vegetables have already been blanched.

Potatoes
Sweet potatoes, new potatoes, taro tubers

Cooking mode: Side dishes, Dumplings/potatoes
Quantity: 8 kg per 1/1 GN container,
Accessory: perforated CNS container, 90 mm

Cut up e.g. potatoes (shaped, peeled or even in their jackets). Spread evenly in GN containers. Select cooking mode Side dishes, Dumplings/potatoes Load immediately and insert core temperature probe. Cook.

Potato dumplings
Bread dumplings, yeast dumplings, semolina dumplings

Cooking mode: Side dishes Dumplings/potatoes
Quantity: 30 pieces per 1/1 GN container
Accessory: CNS container, 20 mm

3 kg peeled, starchy potatoes
400 g semolina
1 l milk
20 g salt
4 rolls, cubed and toasted.

Grate potatoes and squeeze out well in a cloth. Collect the liquid. Pour off the water and use the starch for the potato dough. Make semolina purée from the ingredients. Pour hot semolina over the grated potatoes, add starch and mix well. Form even-sized dumplings and stuff with toasted bread cubes. Place dumplings on GN container. Select cooking mode Side dishes, dumplings/potatoes.
Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: After cooking the dumplings can be kept in a GN container with hot water.
Dumplings are also suitable for Finishing® if they are made somewhat smaller, max. 80-90 g In weight. Ready dumpling mixes can also be prepared in the same cooking mode.

Dim sum - haw gow, thin dough filled with shrimps (Japanese)

Cooking mode: Side dishes, Steamed side dishes
Quantity: 48 pieces per 1/1 GN container
Accessory: CNS container, 40 mm

Dough:	Filling:
250 g wheat starch	300 g prepared shrimps
1 tbsp cornflour	90 g lard
250-300 ml boiling water	100 g bamboo shoots
50 g lard	2 spring onions finely diced

Mix filling ingredients well. Cover and refrigerate. Put wheat starch and cornflour into a bowl and make a depression in the middle. Add the boiling water and quickly mix to a uniform dough with a pastry spoon. Cover and leave the flour to swell for 10 minutes. Stir lard into the dough. Shape dough into a roll and half Cut each roll into 24 evenly sized pieces and roll out. Make sure to keep the roll covered so that the dough does not dry out. Roll each piece of dough out to about 9 cm in size. Place the filling in the centre and fold up. Press edges firmly together. Place the prepared haw gow into the lightly greased GN container. Select cooking mode Side dishes, Steamed side dishes. Time: enter 7 minutes. Load and cook.

Hint: The haw gow can also be cooked in dim sum baskets on bamboo leaves. Serve with English mustard and soya sauce.

Dim sum - shao mai (Japanese)

Cooking mode: Side dishes, Steamed side dishes
Quantity: 48 pieces per 1/1 GN container
Accessory: CNS container, 40 mm

400 g minced pork
250 g prepared shrimps
10 shiitake mushrooms, cut into cubes
1 carrot, finely chopped or green peas
1 tbsp each sesame oil, sugar, cornflour
2 egg whites
4 tbsp light soya sauce
48 won ton pastry sheets
a little pepper

Mix all the ingredients in a bowl and season to taste. Place filling in the centre of the won ton sheets and enclose in the pastry. The filling should still be visible at the top. Place some diced carrots or peas in the centre of the shao mai. Lightly oil GN container. Put in shao mai. Select cooking mode Side dishes, Steamed side dishes. Time: enter 12 minutes. Load and cook.

Hint: You can also steam the shao mai laid out on a banana leaf in raffia baskets. Serve with soya sauce, English mustard or chilli sauce.

Grandmother's apple soufflé

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 15 portions per 1/1 GN container
Accessory: granite enamelled container, 40 mm

Ingredients for 3 soufflés
250 g butter
250 g flour
1/4 l milk
20 g salt
1 kg sugar
5 packet vanilla sugar
30 egg yolks
30 egg whites
50 medium-sized apples

Make a light roux from butter and flour and stir in milk till smooth. Add salt and boil to a stiff purée. Cool slightly. Mix in sugar, vanilla sugar and egg yolk. Fold in stiffly beaten egg white. Put into buttered GN container and arrange the peeled halved apples on top so that they are not touching. Select cooking mode Side dishes, Gratin/Quiches, "without" and "medium" browning. Allow to preheat and load. Insert core temperature probe with positioning aid. Cook.

Bread soufflé

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 15 portions per 1/1 GN container
Accessory: granite enamelled container, 60 mm

300 g stale bread
6 dl milk
200 g diced lean bacon
300 g sliced Emmental cheese
2 dl milk
10 eggs
salt, pepper, nutmeg

Fry bacon until crisp. Cut bread into small cubes and pour hot milk over, leave to soak for 15 minutes. Fill the buttered GN container with layers of bread and bacon. Finish off with the cheese. Beat together milk, eggs and seasonings Pour on the well seasoned milk. Select cooking mode Side dishes, Gratin/Quiches, "with" and "medium" browning. Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: Cook the bacon on a granite enamelled container in cooking mode Pan fries, Minute Grills.

3.7 SelfCooking Center®: Finishing®

Suggestions:

plated banquet

plates à la carte

container CT-probe

container service

chicken

Fish: Poached salmon on spinach with potatoes
Grilled monk fish fillet with chard and polenta
Baked sole fillets with broccoli and rice
Stuffed red mullet on asparagus
Baked perch with chillies, grilled mackerel

Meat: Marinated pork steaks with baked vegetables and baked potato wedges
All kinds of grilled steak with fried potatoes
Roast pork with potato gratin
Chinese pork roast or portions of suckling pig
Tonkatsu, Japanese breaded pork
Grilled chicken portions or whole chickens
Goose or duck portions with red cabbage and dumplings
Teriyaki, marinated chicken portions, turkey portions with stuffing
Portions of Peking duck

Vegetables: Portioned bakes
Vegetable gratins in slices or individual dishes
Lasagne with vegetables, as portions on plates or in bowls
Vegetable timbales turned out or sliced
Japanese nimonos in dishes
Dim sum in bamboo steamers
Chinese fried rice with vegetables

Plated Banquet Finishing®

Banquet means that you can finish food you have cooked in the SelfCooking Center® and arranged cold.

Cooking mode: Finishing®, Plated Banquet
Quantity: 20–120 plates per load possible, depending on the size of your SelfCooking Center®.
Accessory: RATIONAL Banqueting System, comprising mobile plate rack and Thermocover.

Arrange cold components on cold plates. Arrange the food on the plates as you normally would if it were hot. You can use diameters up to 31 cm in any mobile plate rack. Arrange the main components, such as fish, poultry or meat, on your plates so that their complete surface area is not lying on the plate. Lay som ething between product and plate to allow the automatic ideal climate to circulate better around the product. After arranging, cover mobile plate rack with foil and refrigerate. Leave the prepared and arranged dishes there until it is time to finish them.

Select cooking mode Finishing®, Banquet. Enter Finishing®-time. Allow to preheat and load. (With table-top units before Finishing® please remove the hinging rack from the cooking cabinet and replace with the run-in rail for the mobile plate rack.) Load and insert core temperature probe. Finish.

The buzzer tells you when Finishing® is complete and you can remove the mobile plate rack from the SelfCooking Center® Use the Thermocover to cover the mobile plate rack. Keeps food hot for up to 20 minutes. Ideal for moving the plates to the point of service.

Finish your sauce and have the garnishes ready. Take individual plates from the mobile plate rack and add sauce and garnish to the dishes.
You can finish more plates at the same time as you are serving.

Hint: The Finishing® time will depend on the diameters of the products on the plate. Select your desired result. If the products on the plate were cooked in a very moist climate, use SelfCooking Control® "moist" setting. If the products on the plate were fried or grilled, use "dry". Stay in the medium setting if products were prepared by different methods.

Finishing® à la carte

You always need Finishing® à la carte when you are using the SelfCooking Center® in your à la carte business. Cooked food is arranged cold on cold plates and finished to order in the SelfCooking® Center.

Cooking mode: Finishing®, à la carte
Quantity: two plates, one behind the other per rack/level
Accessory: 1/1 GN grids or baking and roasting trays

Arrange cooked, cold food attractively as desired and place ready, or arrange when ordered, as your kitchen schedule allows. Select cooking mode Finishing®, à la carte, enter Finishing® time for the racks/levels. SelfCooking Control® can be loaded after a few seconds, as you need the dishes. Please press the button for the level to confirm on the display that you have placed the arranged plates there for Finishing® The time previously set now runs down. SelfCooking Control® is managing the perfect climate and you can now prepare or serve other plates

Hint: Heat sauces separately, do not finish with the food. If sauces are bound with butter, thicken slightly with starch.

Finishing® Chicken
Chicken, guinea fowl, corn fed chicken

Cooking mode: Finishing®, Chicken
Quantity: 4, 8, 10 or 12 pieces, depending on the size of the chicken Superspike.
Accessory: Chicken Superspike

Poultry cooked in Poultry cooking mode.

Chickens can be left and cooled on the Superspike after cooking. Either whole cooked poultry or only part quantities can be finished, depending on your requirements. Make ready the quantity you need, use mobile plate racks for faster loading. Select cooking mode Finishing®, Chicken, allow to preheat and load. Finish.

Hint: Take any marinades or seasonings into account when setting the crispness. Remember that marinades containing honey, sugar, soya, etc. affect the colour.

SelfCooking Center® Cookbook Sample Applications

Food	Container/Accessory	Preheat	Cooking mode	Quantity per load approx.					
				6x1/1	**6x2/1**	**10x1/1**	**10x2/1**	**20x1/1**	**20x2/1**
Apple strudel (strudel dough)	Baking and roasting tray		Baking, Sweet baking	6 Pcs.	12 Pcs.	10 Pcs.	20 Pcs.	20 Pcs.	40 Pcs.
Apple strudel frozen brush with clarified butter	Baking and roasting tray or Baking tray perforated, Teflon-coated		Baking, Sweet baking	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Sponge base (Swiss roll)	Granite enamelled container 20 mm		Baking, Sweet baking	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg
Sponge base Ring Ø 26 cm	CNS grid		Baking, Sweet baking	6 Tins	12 Tins	10 Tins	20 Tins	20 Tins	40 Tins
Puff pastry, pasties, fleurons Brush with egg	Baking and roasting tray or Baking tray perforated, Teflon-coated		Baking, Savoury baking	45 Pcs.	90 Pcs.	75 Pcs.	150 Pcs.	150 Pcs.	300 Pcs.
Puff pastry tarts	Baking and roasting tray		Baking, Sweet baking	12 Pcs.	24 Pcs.	20 Pcs.	40 Pcs.	40 Pcs.	80 Pcs.
Tray bake	Granite enamelled container 40 mm		Baking, Sweet baking	90 Port.	180 Port.	150 Port.	300 Port.	300 Port.	600 Port.
Cauliflower whole head	CNS container perforated, 55 mm	100°C	100°C 20 Min Side dishes Steamed side dishes	12 Heads	24 Heads	20 Heads	40 Heads	40 Heads	80 Heads
Cauliflower au gratin with Hollandaise	Granite enamelled container 40 mm		Side dishes, select Gratin/Quiches "with"	90 Port.	180 Port.	150 Port.	300 Port.	300 Port.	600 Port.
Beans	CNS container perforated, 55 mm	100°C	100°C 12 Min Side dishes, Steamed side dishes	15 kg	30 kg	25 kg	50 kg	50 kg	100 kg
Choux pastry (cream puffs)	Baking and roasting tray		Baking, Sweet baking	45 Pcs.	90 Pcs.	75 Pcs.	150 Pcs.	150 Pcs.	300 Pcs.
Roast potatoes	Granite enamelled container 20 mm	300°C	230°C 15 Min 20 %	12 kg	24 kg	20 kg	40 kg	40 kg	80 kg
Broccoli	CNS container perforated, 55 mm		Side dishes, Steamed side dishes	15 kg	30 kg	25 kg	50 kg	50 kg	100 kg
Crème Caramel (glasses)	Grid or CNS container 20 mm	68°C	68°C 35 Min	120 Pcs.	240 Pcs.	200 Pcs.	400 Pcs.	400 Pcs.	800 Pcs.
Darioles, cocottes, timbales etc.	Grid or CNS container 20 mm	100°C	100°C 20 Min	12 Pcs.	24 Pcs.	20 Pcs.	40 Pcs.	40 Pcs.	80 Pcs.
Croissants (precooked frozen)	Baking and roasting tray		Baking, Savoury baking	36 Pcs.	72 Pcs.	60 Pcs.	120 Pcs.	120 Pcs.	240 Pcs.
Eggs (hard boiled)	CNS container perforated, 55 mm	100°C	100°C 12 Min	300 Pcs.	600 Pcs.	500 Pcs.	1000 Pcs.	1000 Pcs.	2000 Pcs.
Eggs en cocotte (poached egg)	Grid or CNS container 20 mm	90°C	90°C 10 Min	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.

Food	Container/Accessory	Preheat	Cooking mode	Quantity per load approx.					
				6x1/1	6x2/1	10x1/1	10x2/1	20x1/1	20x2/1
Egg royale	CNS container, 40 mm	100°C	85°C 45 Min	12 Litres	24 Litres	20 Litres	40 Litres	40 Litres	80 Litres
Egg royale in casing, on grids Tie and hang in cooking cabinet	grid or CNS container 20 mm	85°C	85°C 30 Min	15 Litres	30 Litres	30 Litres	60 Litres	60 Litres	120 Litres
Duck 1.5 – 2 kg	duck grid		Poultry, Duck/goose	6 Pcs.	12 Pcs.	10 Pcs.	20 Pcs.	20 Pcs.	40 Pcs.
Duck breast Barbary	Baking and roasting tray		Pan fries, Natural	24 Pcs.	48 Pcs.	40 Pcs.	80 Pcs.	80 Pcs.	160 Pcs.
Pheasant	Baking and roasting tray		Poultry	18 Pcs.	36 Pcs.	30 Pcs.	60 Pcs.	60 Pcs.	120 Pcs.
Filet Wellington	Baking and roasting tray		Roasts	24 kg	48 kg	40 kg	80 kg	80 kg	160 kg
Fillet steaks 200 g	Combi Grill		Pan fries, Natural	72 Pcs.	144 Pcs.	120 Pcs.	240 Pcs.	240 Pcs.	480 Pcs.
Fish dumplings	CNS container 20 mm		Fish, Steamed Fish	300 Pcs.	600 Pcs.	500 Pcs.	1000 Pcs.	1000 Pcs.	2000 Pcs.
Fish terrine	CNS container 20 mm		Fish, Steamed Fish	9 Pcs.	18 Pcs.	15 Pcs.	30 Pcs.	30 Pcs.	60 Pcs.
Trout baked	Baking and roasting tray		Fish, Baked Fish	36 Pcs.	72 Pcs.	72 Pcs.	144 Pcs.	144 Pcs.	280 Pcs.
Trout blue	CNS container 65 mm		Fish, Steamed Fish	30 Pcs.	60 Pcs.	50 Pcs.	100 Pcs.	100 Pcs.	200 Pcs.
Hamburgers	Baking and roasting tray		Pan fries, Natural	86 Pcs.	172 Pcs.	140 Pcs.	280 Pcs.	280 Pcs.	560 Pcs.
Goose	CNS grid and CNS container 40 mm		Poultry, Duck/goose	4 Pcs.	8 Pcs.	6 Pcs.	12 Pcs.	12 Pcs.	24 Pcs.
Goose liver terrine	grid or CNS container 20 mm	75°C	75°C 58°C	15 kg	30 kg	25 kg	50 kg	50 kg	100 kg
Vegetable bake	Granite enamelled container 40 mm		Side dishes Select Gratin/Quiches "without"	120 Port.	240 Port.	200 Port.	400 Port.	400 Port.	800 Port
Vegetable flan in timbale	grid or CNS container 20 mm	90°C	90°C 20 Min	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Vegetable conserves filling quantity 1 l	grid or CNS container 20 mm	100°C	90°C 40 Min	45 Pcs.	90 Pcs.	75 Pcs.	150 Pcs.	150 Pcs.	250 Pcs.
Grilled chicken 900 – 1100 g	chicken Superspike		Poultry, Roast chicken	16 Pcs.	32 Pcs.	24 Pcs.	48 Pcs.	48 Pcs.	96 Pcs.
Chicken leg	grid or CNS container 20 mm		Poultry, Chicken pieces	72 Pcs.	144 Pcs.	120 Pcs.	240 Pcs.	240 Pcs.	480 Pcs.
Halibut, poached	CNS container 20 mm		Fish, Steamed Fish	60 Port.	120 Port.	100 Port.	200 Port.	200 Port.	400 Port.
Semi-preserved food 200 g	grid or CNS container 20 mm	100°C	100°C 40 Min	120 Pcs.	240 Pcs.	200 Pcs.	400 Pcs.	400 Pcs.	800 Pcs.
Leg of hare larded, braised	Granite enamelled container 40 mm		Roasts, soft roasting	36 Pcs.	72 Pcs.	60 Pcs.	120 Pcs.	120 Pcs.	240 Pcs.
Saddle of hare	Granite enamelled container 20 mm		Pan fries, Natural	24 Pcs.	48 Pcs.	40 Pcs.	80 Pcs.	80 Pcs.	160 Pcs.
Yeast cakes	Granite enamelled container 20 mm		Baking, Sweet baking	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg

Food	Container/Accessory	Preheat	Cooking mode	Quantity per load approx.					
				6x1/1	6x2/1	10x1/1	10x2/1	20x1/1	20x2/1
Yeast plaits 500g	Baking and roasting tray		Baking, Sweet baking	6 Pcs.	12 Pcs.	10 Pcs.	20 Pcs.	20 Pcs.	40 Pcs.
Hot fruits, frozen In serving dish	grid or CNS container 20 mm	100°C	70°C 4 Min	90 Pcs.	180 Pcs.	150 Pcs.	300 Pcs.	300 Pcs.	600 Pcs.
Petits pois	CNS container perforated, 55 mm	100°C	100°C 8 Min Side dishes, Steamed side dishes	15 kg	30 kg	25 kg	50 kg	50 kg	100 kg
Cabinet pudding	grid or CNS container 20 mm	100°C	90°C 45 Min	12 Pcs.	24 Pcs.	20 Pcs.	40 Pcs.	40 Pcs.	80 Pcs.
Cheesecake (short pastry base)	Granite enamelled container 40 mm		Baking, Sweet baking	150 Port.	300 Port.	250 Port.	500 Port.	500 Port.	1000 Port
Veal roast, veal loin	Granite enamelled container 20 mm		Roasts, soft roasting	24 kg	48 kg	40 kg	80 kg	80 kg	160 kg
Veal saddle, 2-3 kg	Granite enamelled container 20 mm		Roasts, universal roasting						
Veal fillet, beef fillet trimmed	CombiGrill grid		Pan fries, Natural	24 Pcs.	48 Pcs.	40 Pcs.	80 Pcs.	80 Pcs.	160 Pcs.
Veal bones for sauce	Granite enamelled container 65 mm	200°C	150°C 90 Min 40%	12 kg	24 kg	20 kg	40 kg	40 kg	80 kg
Veal cutlet 250 g	CombiGrill grid		Pan fries, Natural	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Veal liver	Granite enamelled container 20 mm		Pan fries, Natural	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Veal escalopes breaded	Granite enamelled container 20 mm		Pan fries, Breaded	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Veal shoulder, veal knuckle,	Granite enamelled container 40 mm		Roasts, universal roasting	24 kg	48 kg	40 kg	80 kg	80 kg	160 kg
Veal breast stuffed	Granite enamelled container 40 mm		Roasts, universal roasting						
Carrots	CNS container perforated, 55 mm	100°C	100°C 15 Min Side dishes, Steamed side dishes	15 kg	30 kg	25 kg	50 kg	50 kg	100 kg
Potato soufflé	Granite enamelled container 40 mm		Side dishes Select Gratin/Quiches "without"	120 Port.	240 Port.	200 Port.	400 Port.	400 Port.	800 Port.
Potatoes foil wrapped	grid or CNS container 20 mm		Side dishes Potatoes/dumplings	120 Pcs.	240 Port.	200 Pcs.	400 Pcs.	400 Pcs.	800 Pcs.
Cured neck, knuckle of pork,	grid or CNS container 20 mm		Roasts, soft cooking	9 Pcs.	18 tück	15 Pcs.	30 Pcs.	30 Pcs.	60 Pcs.
Ham on the bone	grid or CNS container 20 mm		Roasts, soft cooking	2 Pcs.	4 Pcs.	3 Pcs.	6 Pcs.	6 Pcs.	12 Pcs.
Dumplings	CNS container 20 mm		Side dishes, Dumplings/potatoes	180 Pcs.	360 Pcs.	300 Pcs.	600 Pcs.	600 Pcs.	1200 Pcs.

Food	Container/Accessory	Preheat	Cooking mode	Quantity per load approx.					
				6x1/1	6x2/1	10x1/1	10x2/1	20x1/1	20x2/1
Kohlrabi	CNS container perforated, 55 mm	100°C	100°C 8 Min Side dishes, Steamed side dishes	15 kg	30 kg	25 kg	50 kg	50 kg	100 kg
Cabbage, stuffed	Granite enamelled container 40 mm		Roasts, soft roasting	75 Pcs.	150 Pcs.	125 Pcs.	250 Pcs.	250 Pcs.	500 Pcs.
Compote	CNS container 65 mm	100°C	90°C 8 Min	90 Port.	180 Port.	150 Port.	300 Port.	300 Port.	600 Port.
Salmon (showpieces)	CNS container 20 mm		Fish, Steamed Fish	2 Pcs.	4Pcs.	3 Pcs.	6 Pcs.	6 Pcs.	12 Pcs.
Salmon trout fillet, poached	CNS container 20 mm		Fish, Steamed Fish	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Salmon steak grilled	CombiGrill grid		Fish, Baked Fish	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Salmon soufflé Darioles, cocottes, timbales	CNS container 20 mm		Fish, Steamed Fish	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Lamb best end of neck	CombiGrill grid		Pan fries, Natural	72 Pcs.	144Pcs.	160 Pcs.	320 Pcs.	320 Pcs.	640 Pcs.
Lamb bones for sauce	Granite enamelled container 65 mm	200°C	150°C 90 Min 40%	12 kg	24 kg	20 kg	40 kg	40 kg	80 kg
Lamb cutlet approx. 70g	CombiGrill grid		Pan fries, Natural	144 Pcs.	288Pcs.	240 Pcs.	480 Pcs.	480 Pcs.	960 Pcs.
Lamb, boneless leg	Granite enamelled container 20 mm		Roasts, soft roasting	6 Pcs.	12 Pcs.	9 Pcs.	18 Pcs.	18 Pcs.	36 Pcs.
Lasagne/Canneloni	Granite enamelled container 40 mm		Side dishes, Select Gratin/Quiches "with"	120 Port.	240 Port.	200 Port.	400 Port.	400 Port.	800 Port
Meat loaf in aluminium tray	grid or CNS container 20 mm		Roasts, universal roasting	18 kg	36 kg	30 kg	60 kg	60 kg	120 kg
Liver dumplings	CNS container 20 mm	80°C	80°C 72°C	180 Pcs.	360 Pcs.	300 Pcs.	600 Pcs.	600 Pcs.	1200 Pcs.
Meatballs ca. 50-80 g	Baking and roasting tray		Pan fries, Natural	180 Pcs.	360 Pcs.	300 Pcs.	600 Pcs.	600 Pcs.	900 Pcs.
Marble cake in tins	CNS grid		Baking, Sweet baking	12 Tins	24 Tins	20 Tins	40 Tins	40 Tins	80 Tins
Milk rice	CNS container 65 mm		Side dishes, Convenience	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg
Mixed grain bread	Baking and roasting tray		Baking, Savoury baking	9 Pcs.	18 Pcs.	15 Pcs.	30 Pcs.	30 Pcs.	60 Pcs.
Moussaka	Granite enamelled container 40 mm		Side dishes, Select Gratin/Quiches "without"	120 Port.	240 Port.	200 Port.	400 Port.	400 Port.	800 Port.
Short pastry and piped pastry	Baking and roasting tray	160°C	160°C 12 Min 60%	144 Pcs.	288 Pcs.	240 Pcs.	480 Pcs.	480 Pcs.	960 Pcs.

Food	Container/Accessory	Preheat	Cooking mode	Quantity per load approx.					
				6x1/1	6x2/1	10x1/1	10x2/1	20x1/1	20x2/1
Short pastry base	Granite enamelled container 20 mm	200°C	170°C 25 Min 60%	150 Port.	300 Port.	250 Port.	500 Port.	500 Port.	1000 Port.
Mussels	CNS container 65 mm	78°C	78°C 10 Min	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg
Fruit garnishes, apples, pears etc.	CNS container 20 mm	100°C	90°C 6 Min	180 Pcs.	360 Pcs.	300 Pcs.	600 Pcs.	600 Pcs.	1200 Pcs.
Fruit conserves (glasses) Filling quantity 1 litre	grid or CNS container 20 mm	100°C	100°C 60 Min	30 Pcs.	60 Pcs.	50 Pcs.	100 Pcs.	100 Pcs.	200 Pcs.
Sweet peppers (stuffed)	Granite enamelled container 40 mm		Roasts, soft roasting	75 Pcs.	150 Pcs.	125 Pcs.	250 Pcs.	250 Pcs.	500 Pcs.
Pies	CNS grid	200°C	170°C 35 Min	12 Pcs.	24 Pcs.	20 Pcs.	40 Pcs.	40 Pcs.	80 Pcs.
Jacket potatoes	CNS container perforated, 55 mm		Side dishes, Potatoes/dumplings	18 kg	36 kg	36 kg	65 kg	65 kg	130 kg
Mushrooms	CNS container perforated, 55 mm	100°C	100°C 15 Min Side dishes, Steamed side dishes	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg
Mushrooms fried	Granite enamelled container 20 mm		Pan fries, Minute grills	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg
Danish pastries	Baking and roasting tray		Baking, Sweet baking	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Frites frozen 1.5 kg Prefried products	Combi Fry® 1/1 GN		Side dishes, Convenience	12 kg	24 kg	20 kg	25 kg	25 kg	30 kg
Quiche Lorraine	Granite enamelled container 20 mm		Baking, Savoury baking	180 Pcs.	360 Pcs.	300 Pcs.	600 Pcs.	600 Pcs.	1200 Pcs.
Venison, haunch braised	Granite enamelled container 65 mm		Roasts, soft roasting	18 kg	36 kg	30 kg	60 kg	60 kg	120 kg
Venison, saddle	Granite enamelled container 20 mm		Roasts, soft roasting	6 Pcs.	12 Pcs.	10 Pcs.	20 Pcs.	20 Pcs.	40 Pcs.
Venison, shoulder braised	Granite enamelled container 65 mm		Roasts, soft roasting	18 kg	36 kg	30 kg	60 kg	60 kg	120 kg
Rice ratio 2:1	CNS container 65 mm		Side dishes, Steam rice	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg
Giant prawns	Granite enamelled container 20 mm		Pan fries, Minute grills	180 Pcs.	360 Pcs.	300 Pcs.	600 Pcs.	600 Pcs.	1200 Pcs.
Beef roast, pot roast	Granite enamelled container 65 mm		Roasts, soft roasting	24 kg	48 kg	40 kg	80 kg	80 kg	160 kg
Beef loin 200 g	CombiGrill grid		Pan fries, Natural	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Beef roulade 180 g per roulade	Granite enamelled container 65 mm		Roasts, soft roasting	75 Pcs.	150 Pcs.	125 Pcs.	250 Pcs.	250 Pcs.	500 Pcs.
Beef sirloin, prime rib	CNS grid und CNS container 20 mm		Roasts, soft roasting	2 Pcs.	4 Pcs.	3 Pcs.	6 Pcs.	6 Pcs.	12 Pcs.
Brussels sprouts	CNS container perforated, 55 mm	100°C	100°C 4 Min Side dishes, Steamed side dishes	15 kg	30 kg	25 kg	50 kg	50 kg	100 kg

Food	Container/Accessory	Preheat	Cooking mode	Quantity per load approx.					
				6x1/1	6x2/1	10x1/1	10x2/1	20x1/1	20x2/1
Sausages, grilled 1 kg	Baking and roasting tray		Pan fries, Minute grills	12 kg	24 kg	18 kg	36 kg	36 kg	72 kg
Scrambled egg	CNS-Behälter 40 mm	90°C	90°C 20 Min	12 Litres	24 Litres	20 Litres	40 Litres	40 Litres	80 Litres
Potatoes, boiled	CNS container perforated, 55 mm		Side dishes, Potatoes/dumplings	24 kg	48 kg	42 kg	85 kg	85 kg	170 kg
Madeira cake	Baking and roasting tray	160°C	160°C 12 Min,	12 Pcs.	24 Pcs.	20 Pcs.	40 Pcs.	40 Pcs.	80 Pcs.
Savarin	CNS grid		Baking, Prove + bake sweet	30 Pcs.	60 Pcs.	50 Pcs.	100 Pcs.	100 Pcs.	200 Pcs.
Spare ribs	CNS grid und CNS container 20 mm		Pan fries, Marinated	9 kg	18 kg	15 kg	30 kg	30 kg	60 kg
Asparagus	CNS container perforated, 55 mm	100°C	90°C 30 Min Side dishes, Steamed side dishes	9 kg	18 kg	15 kg	30 kg	30 kg	60 kg
Spinach	CNS container perforated, 55 mm	100°C	90°C 4 Min Side dishes, Steamed side dishes	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg
Turbot fillet on vegetable julienne	CNS container 20 mm		Fish, Steamed Fish	60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.
Sole rolls	CNS container 20 mm		Fish, Steamed Fish	180 Pcs.	360 Pcs.	300 Pcs.	600 Pcs.	600 Pcs.	1200 Pcs.
Pork roast	CNS grid und CNS container 20 mm		Roasts, universal roasting	24 kg	48 kg	40 kg	80 kg	80 kg	160 kg
Pork roast with crackling,	CNS grid und CNS container 20 mm		Roasts, Roast with crackling	18 kg	36 kg	27 kg	54 kg	54 kg	108 kg
Pork leg	CNS grid und CNS container 20 mm		Roasts, Roast with crackling	18 Pcs.	36 Pcs.	30 Pcs.	60 Pcs.	60 Pcs.	120 Pcs.
Pork cutlet breaded	Granite enamelled container 20 mm		Pan fries, Breaded	48 Pcs.	96 Pcs.	80 Pcs.	160 Pcs.	160 Pcs.	320 Pcs.
Pork medallions 70g	CombiGrill grid		Pan fries, Natural	72 Pcs.	144 Pcs.	120 Pcs.	240 Pcs.	240 Pcs.	480 Pcs.
Pork neck, leg,	CNS grid und CNS container 20 mm		Roasts, universal roasting	24 kg	48 kg	40 kg	80 kg	80 kg	160 kg
Pork shoulder	CNS grid und CNS container 20 mm		Roasts, universal roasting	24 kg	48 kg	40 kg	80 kg	80 kg	160 kg
Plaice kitchen ready	Baking and roasting tray		Fish, Baked Fish	30 Pcs.	60 Pcs.	50 Pcs.	100 Pcs.	100 Pcs.	200 Pcs.
Bacon rashers	Baking and roasting tray		Pan fries, Minute grills	120 Pcs.	240 Pcs.	200 Pcs.	400 Pcs.	400 Pcs.	800 Pcs.
Stollen	Baking and roasting tray		Baking, Prove + bake sweet	12 Tins	24 Tins	20 Tins	40 Tins	40 Tins	80 Tins
Streusel cake	Granite enamelled container 40 mm		Baking, Sweet baking	120 Port.	240 Port.	200 Port.	400 Port.	400 Port.	800 Port.
Beef chuck, beef brisket, veal tongue	CNS container 65 mm		Roasts, soft roasting	24 kg	48 kg	40 kg	80 kg	180 kg	60 kg
Terrine meat	CNS grid und CNS container 20 mm	80°C	80°C 72°C KT	24 Pcs.	48 Pcs.	40 Pcs.	80 Pcs.	80 Pcs.	160 Pcs.
Frozen product, baguettes, bread rolls,	Baking and roasting tray		Baking, Savoury baking 60 Pcs.	120 Pcs.	100 Pcs.	200 Pcs.	200 Pcs.	400 Pcs.	

Food	Container/Accessory	Preheat	Cooking mode	Quantity per load approx.					
				6x1/1	6x2/1	10x1/1	10x2/1	20x1/1	20x2/1
Frozen pizza unbaked dough	Baking and roasting tray		Baking, Savoury baking	12 Pcs.	24 Pcs.	20 Pcs.	40 Pcs.	40 Pcs.	80 Pcs.
Tomatoes, skinning	CNS container perforated, 55 mm	100°C	100°C 2 Min Side dishes, Steamed side dishes	225 Pcs.	450 Pcs.	450 Pcs.	900 Pcs.	900 Pcs.	1800 Pcs.
Turkey	Granite enamelled container 40 mm		Poultry , Turkey	4 Pcs.	8 Pcs.	6 Pcs.	12 Pcs.	12 Pcs.	24 Pcs.
White bread (700g)	Baking and roasting tray		Baking, Savoury baking	12 Pcs.	24 Pcs.	20 Pcs.	40 Pcs.	40 Pcs.	80 Pcs.
Veal sausage, scalding	CNS container perforated, 55 mm	75°C	75°C 70°C	160 Pcs.	320 Pcs.	300 Pcs.	600 Pcs.	600 Pcs.	1200 Pcs.
Wild duck	Granite enamelled container 40 mm		Poultry, Duck/goose	9 Pcs.	18 Pcs.	15 Pcs.	30 Pcs.	30 Pcs.	60 Pcs.
Wild rice soaked	CNS-Behälter, 65 mm		Side dishes, Steamed rice	6 kg	12 kg	10 kg	20 kg	20 kg	40 kg
Vienna sponge	Baking and roasting tray		Baking, Sweet baking	6 Pcs.	12 Pcs.	10 Pcs.	20 Pcs.	20 Pcs.	40 Pcs.
Savoy cabbage	CNS container perforated, 55 mm	100°C	100°C 6 Min Side dishes, Steamed side dishes	9 Heads	18 Heads	15 Heads	30 Heads	30 Heads	60 Heads
Sausage in glasses 250 g	grid or CNS container 20 mm	100°C	100°C 50 Min	120 Pcs.	240 Pcs.	200 Pcs.	400 Pcs.	400 Pcs.	800 Pcs.
Perch-pike with skin	Baking and roasting tray		Fish, Baked Fish	120 Pcs.	240 Pcs.	200 Pcs.	400 Pcs.	400 Pcs.	800 Pcs.
Cinnamon swirls	Baking and roasting tray		Baking, Sweet baking	36 Pcs.	72 Pcs.	60 Pcs.	120 Pcs.	120 Pcs.	240 Pcs.
Plum turnovers	Granite enamelled container 20 mm		Baking, Sweet baking	90 Port.	180 Port.	150 Port.	300 Port.	300 Port.	600 Port.

Food	Container/Accessory	Preheat	Cooking mode	Quantity per load approx.					
				6x1/1	6x2/1	10x1/1	10x2/1	20x1/1	20x2/1

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